EXPERIENCE JAPAN IN NEW YORK CITY

CHOPSTICKS NY®

5th Anniversary

NOV 2012
#67
FREE

GIFTS 2012
THE JAPANESE WAY

SPECIAL INTERVIEW

Keiko Matsui (Musician)

www.chopsticksny.com

ANA | A STAR ALLIANCE MEMBER

Double Everyday

For First and Business Class Passengers on NH1009

NARITA ARRIVAL FREE LIMOUSINE CAR SERVICE

Eligible boarding Period: Oct. 28, 2012 – Mar. 31, 2013

For more information: www.fly-ana.com

Exclusive for Passengers on ANA's New York Route

Special low rates for Wifi router rental in Japan

$9.99 / day · shipping

NEW YORK ↔ TOKYO

[JOHN F. KENNEDY] [NARITA]

Twice Daily!

From October 28, 2012

More Flights to Choose (Schedule from Oct. 28, 2012)

●Departure from New York〈JFK〉

NEW YORK (JFK)	11:15AM*	NH009	3:25PM (+1)	TOKYO (NRT)	
NEW YORK (JFK)	4:55PM*	NH1009	9:05PM (+1)	TOKYO (NRT)	NEW!

●Departure from Tokyo〈Narita〉

TOKYO (NRT)	11:00AM	NH010	9:30AM*	NEW YORK (JFK)	
TOKYO (NRT)	4:45PM	NH1010	3:15PM*	NEW YORK (JFK)	NEW!

Oct. 28 – Nov. 3, 2012 and Mar. 10 – Mar. 30, 2013

Departure times from New York (NH009/NH1009) and Arrive time in New York (NH010/NH1010) are one hour later

More Convenient Same-day Connections with Flights to/from Japan and Asian Cities

More connections to other Asian cities from Narita

Mumbai, Jakarta, Seoul, Dalian, Shenyang, Qingdao, Xiamen, Hangzhou

*Will be launched in October 2012

Experience the grace of Japanese Hospitality with ANA

Awarded "Best Transpacific Airline" 2012

www.fly-ana.com www.facebook.com/flyworld.ana

CHOPSTICKS NY CONTENTS

[Nov 2012, #67]

Cover
Nick Misani
www.nickmisani.com

The theme on the cover of this month's issue is "Gift giving". To find out more about it, check out the featured articles from page 9

FEATURES

Gifts 2012 The Japanese Way

08 Gift Trend 2012

Gift shopping for the holiday season is fun but sometimes annoying when it comes to choosing items to impress receivers. Chopsticks NY has professional advice for successful gift giving

10 Gift Wrapping with a Japanese Touch

Beautiful wrapping is another way to grab the receivers' heart. We introduce two Japanese style wrapping ideas with thorough instructions

12 Gift Catalog

18 Shop Guide

PEOPLE

02 KEIKO MATSUI

With a 25 year career in the U.S., Japanese musician, Keiko Matsui has brought the sound that expresses Japanese roots, the Western influence and her personal, spiritual development. Though her music is often characterized as smooth jazz or contemporary jazz, it's hard to be categorized in one genre.

TRAVEL

56 Another Face of the Ramen Tradition

Ramen culture in Japan is intense and complex, its tradition has constantly evolved. Among numerous ramen events, theme parks and museums, we introduce a couple of exciting ones

WHAT'S NEW

04

FOOD — **New Umami Seasoning Featuring Shio Koji**

BEAUTY — **New Anti-aging Powder Foundation from Japan**

BEAUTY — **Rejuvenating Your Scalp and Hair with New Head Spa Service**

TRAVEL — **New York-Tohyo Flights Twice Daily with ANA**

SHOP — **UNIQLO Opens Largest Mall Store in the World**

LIFESTYLE

19 Learning Japanese Crossword
20 School Guide
22 Focus : Martial Arts
23 Beauty Interview
24 Beauty Guide
27 Health Guide
29 Japanese Recipe
31 Grocery & Sake Guide
34 Sake Column

FOOD

36 Japanese Restaurant Review
38 Japanese Restaurant Guide
52 Asian Restaurant Review
53 Asian Restaurant Gurde

EVENT / ENTERTAINMENT / LEISURE

58 Cool Japan
59 Exhibition
60 Performance
60 Lecture/Forum/Film/Festival
60 Event
61 Happenings
64 Entertainment

President / Publisher
Hitoshi Onishi

Editor-in-Chief
Nanka Komura

Writers
Deven Brown
Hidea Nakamura
Maya Robinson
Misaka Sassa
Stacy Smith
Waka Takagi

Proofreader
Susan P. Spain

Art Director
Atsushi Hayashi

Sales Representative
Akira Murakami
Manka Kitamura
Saki Shigemori

Administrative Assistant
Jamiel Comma

Executive Producer
Tetsuji Shintani

Published by Trend Pot NY LLC
411 Lafayette St. 3rd Fl
New York, NY 10003-7032
TEL. 212-431-9970
FAX. 212-431-9960
www.chopsticksny.com
For Advertising Info
TEL. 212-431-9970
E-mail: adsales@chopsticksny.com

©2012 by Trend Pot NY LLC All rights reserved. Reproduction without permission is strictly prohibited. Trend Pot NY LLC is not responsible for any damage due to the contents made available through CHOPSTICKS NY

Presented by The No.1 Japanese free paper in NY, NY Japion

"The moment I produce a sound I become a vessel fully devoted to my music."

—— KEIKO MATSUI

With a 25-year career in the U.S , Japanese musician Keiko Matsui has brought a sound that expresses her Japanese roots, Western influence and her personal spiritual development Though her music is often characterized as smooth jazz or contemporary jazz, it's hard to categorize it in one genre In the middle of her U S. tour, she chatted with Chopsticks NY and shared her feelings behind her new album and her sound

What is the theme of your "Autumn Tour"?
Featuring my 23rd album *The Road* (2011 release), this album contains songs which were not played live in certain places, so, I am putting those songs together with my old familiar songs for fans to enjoy both sides So, I am representing the "Best of Keiko Matsui 2012"

***The Road...* is your first album since 2007, but what was the reason for the 4-year hiatus?**
I was busy reorganizing parts of my business, such as changing all members of my staff on both the Japanese and American sides However, the one thing I did faithfully continue with during that time was my concert tour So within *The Road* are all kinds of feelings such as "reflections from my experience and spiritual journey" and "regarding life " Although there were many difficulties every time I had a concert my fans would be waiting for me at the destination and I would be recharged by seeing their happy, smiling faces I really think that's why I was able to continue

I often hear from my fans that my music has greatly helped them during respective stages of their lives Some dance to it, others are doctors who perform surgery to it. I am happy that my music is being used in this variety of ways. It reaffirmed for me that because of everyone who listens to my music and because of all the fans who were there for me, I was able to come this far It was such a tough time that I thought, "Being with my fans at live performances is my only true time " Because I keenly felt this, I incorporated many of those feelings into my new album

***The Road...* refers to the one you've traveled up until now and the one going forward?**
That's right. My tour was not only in the States but

also throughout Europe, Asia and South Africa, so I was able to experience firsthand the magic of music bringing people together. As a result, this feeling of gratefulness and appreciation is also included in my new album.

So it's like a compilation of life?

Yes. It's a compilation of life as well as a new chapter for a new path. When I'm on tour, wherever I go in the world I see lots of hardship. For example, if I go to Soweto in the Republic of South Africa, children who have lost their parents due to civil war or AIDS are living in tenement style housing under the protection of the limited number of adults. When I see something like this, I think about how I can give back to them with my music. Up until now I have worked with campaigns for breast cancer eradication and recruiting donors for bone marrow banks, and I started this because I was contacted by related parties after performing live here in the U.S. But you wonder as to whether this kind of fundraising is really charity or not, as you can't see whether the money actually goes to those in need. In my case, by devoting my life to music there are chances for me to be useful. My condition is that if there is a reason for me to agree with the cause, I will do my best to contribute to it. In addition to breast cancer eradication and bone marrow banks, I am also involved with African famine relief charities.

Please tell us how you have changed and haveo't during your loog career as a musician.

What has been the most important to me is melody. In classical you have your masterpieces and in jazz you have your standards. Since I was given this chance to create music, I have never stopped feeling like I want to make strong melodies that would remain in people's hearts. In order to produce those melodies, I have my own form of ritual and that approach is something else that has not changed.

In terms of what has changed... Regardless of the turbulence occurring in my personal life or on tour, I have been able to overcome it. During my career, I have come to realize the sensation of connecting with something the second I start making music, despite whatever else is happening. Also, I have increasingly deepened my bond with the piano. What I mean is that right before a performance no matter what is going on or what my troubles are, the moment I produce a sound I become a vessel fully devoted to my music. This is something that has changed in that it has gotten stronger and it has even been said that I am like a medium when I am on stage.

How do you feel about the inevitable label of "East Meets West" that yoo receive as a Japanese musician performing abroad?

People with that type of viewpoint have decreased compared to before, but in Japan there used to be many people who didn't recognize me as legitimate because of my popularity in the States. I'm actually surprised when I see Japanese at my concerts, as I have a mostly American audience. Within this of course I was raised in Japan and love my home country. By living abroad for so many years, I understand both Japan's good qualities and difficult aspects. I have seen all of these things, but I still very much treasure the spirituality in myself. The prayer-like feelings in my music become a very important part of it. I think the belief in animism and spirits is very strong within me, and that this is revealed in my songs. But I never consciously think to "put Japan" into my music; everything is original. Some of my songs are influenced by the nature from my childhood in Hiroshima, others reflect how I felt about the Mexican coastline being a part of space, and still others have shades of the Moroccan desert. I am greatly inspired by nature. In particular, on tour when I cross over the borders in Eastern Europe from Russia to the Ukraine and to Azerbaijan, I experience the strange sensation of not knowing who I am anymore.

It is said that your music evokes scenic images in listeoers.

I have absolutely no sense of intentionally creating certain scenery. When I am composing, I just sit in front of the piano and wait until I hear something. If I started playing right away it would just be in accordance with my mood, so initially I play nothing. I simply write down whatever melody I hear. I carry this out 50-100 times and gather the results, and from there I narrow it down to the song I'm creating. When I expand this again, this is when I "play" for the first time.

I am often told that people see scenery. I value my inner connections with the moon, sea, space and nature, but I don't write songs while thinking of scenery. I have a long-standing fan who is blind, and when I read her comments about my songs I feel like she can see more clearly and read the message of my music better than me even though I have vision.

Do you have any places in Japan to recommeod to Chopsticks NY readers?

I was raised in Hiroshima between 1st and 4th grades, and I love its nature. Also, Itsukushima Shrine (National Treasure) is a place where spirits reside, so it is a definite spiritual spot.

——Interview by *Hideo Nakamura*
Translation by *Stacy Smith*

KEIKO MATSUI BIO

Born in Tokyo, Keiko Matsui started studying piano at the age of 5. Though her early training focused on classical music, in junior high school she developed an interest in jazz and began composing her own music. She was selected for the recording artist for YAMAHA system at 17, and she was sent to the U.S. for recording at 18. Matsui has sold over a million and a half albums worldwide and received international acclaim. Matsui's unique sound is a fusion of western and eastern music and is known for crafting memorable melodies. Matsui also contributes her music to social causes, helping organizations like The United Nations World Food Programme in Africa, The Match Marrow Registry and The National Donor Program and Marrow Foundation, as well as participating in the charity album "Jazz for Japan" after the Tohoku Earthquake. Her long awaited, self produced *The Road*, is Matsui's 23rd album.

Keiko Matsui Career Milestones/Timeline

1987

She made her U.S. recording debut.

1996

Dream Walk remained on the Billboard Contemporary Jazz Chart for over 15 months.

1999, 2000

Matsui received the Oasis award for Best Female Smooth Jazz Artist of the Year.

2001

Deep Blue topped Billboard's Contemporary Jazz charts for three consecutive weeks, making Matsui the first Japanese artist to achieve this honor.

2004

Awarded by Japan's Minister of Foreign Affairs at the 150th Anniversary of the U.S.-Japan Relationship for her achievements. Also chosen as Newsweek Japan's "100 Japanese People The World Respects".

2011

Participated in *Jazz For Japan*, a benefit album by world's top jazz musicians, whose proceeds going to the International Red Cross in Japan in an effort to benefit Japan's earthquake and tsunami victims.

All things new from stores, products, services to events

FOOD

New Umami Seasoning Featuring Shio Koji

As Chopsticks NY featured earlier this year, 'shio koji' is the hottest food item in Japan and it's warming up in the U.S. too. Made from only rice koji, salt and water, shio koji has a magical effect on dishes. A premier miso provider in the U.S., Marukome USA Inc., has recently released the ready-to-use shio koji, Marukome Nama Shio Koji, in New York.

Marukome Nama Shio Koji was developed in Japan by an all female project team, and naturally the product reflects a lot of female viewpoints and ideas in flavor, usage and packaging. For example, to keep the essential flavor of koji and pull out more umami, the product skips the heat pasteurization process. The plastic tube style package is cleverly designed, not only is it easy to use but it also allows you to squeeze out the contents without using a spoon and without any fuss.

You can use Marukome Nama Shio Koji for marinating meat and seafood before grilling, broiling or frying to soften the ingredients as well as add umami. The product has more umami than salt and it can be used for dressing and pickling vegetables as well. Even soup and simmered dishes can be upgraded with the help of Marukome Nama Shio Koji. Just substitute it for your regular seasoning, and you'll become an instant great chef.

Marukome Nama Shio Koji is now available in Japanese grocery stores.

Marinate a salmon fillet with Marukome Nama Shio Koji for about 8-10 hours and broil it. Then you have a restaurant quality salmon dish that is surprisingly soft and full of umami, with a touch of sweetness.

Marukome Nama Shio Koji has a nice porridge-like syrupy texture

Marukome USA Inc. 17132 Pullman St., Irvine, CA 92614

BEAUTY

New Anti-aging Powder Foundation from Japan

Japanese cosmetic manufacturer Cosme Proud offers the finest carefully chosen skincare products with anti-aging formulas to help maintain fresh and youthful skin. Now they are introducing a new makeup product, offering the world's first pure gold foundation. Pure Gold Super Lucent UV Two Way Cake, which provides the translucency of silk chiffon with a high-level, semi-matte complexion. Formulated with pure gold, it prevents dull skin by facilitating blood circulation with negative ions and the light-diffusing powder minimizes the appearance of pores, wrinkles and blemishes. Using a patented special manufacturing process, the silk mica prevents static electricity so powder has increased adhesion to the skin, with lasting coverage. It is also enriched with natural plant extracts that have a similar effect of estrogen, preventing oxidation, leaving skin looking supple and radiant. With their anti-aging skincare and makeup developed from the latest technologies, let Cosmé Proud keep you young and beautiful.

▲ Until October 31, Cosme Proud is holding a Two Way Cake Campaign at Limelight Marketplace, offering various discount deals.

◀ Developed using the latest technology, their high quality powder foundation keeps skin looking translucent and glowing all day while protecting against UV rays.

Cosme Proud USA, Inc. www.cosmeproud.com | Cosme Proud at Limelight Marketplace 47 W. 20th St. (at 6th Ave.) New York, NY 10010 | TEL. 212 255-6130

BEAUTY

Rejuvenating Your Scalp and Hair by New Head Spa Service

6 step process involves oil massage purifying shampooing toning with nutrient agent, conditioning and blow-dry

Upper East Side's Tokuyama Salon introduced a new service in September a head spa using Milbon Nigelle LX products This service exfoliates and purifies the scalp, improving blood circulation by removing dirt and oil clogged in the pores of the scalp Developed based on the idea of removing oil with oil the entire process takes about 30 minutes, starting with a 10 minute oil massage on the scalp The process includes adding nutrients to the scalp that help to prevent hair loss It also prevents dandruff and helps whiten scalp stains due to sunburn and dirt With the effect of lifting up the scalp, the entire face can become rejuvenated To achieve beautiful hair, the key is to improve a healthy scalp state, which cannot be achieved through shampoo and treatments alone Get to the root of hair problems by trying the new head spa service at Tokoyama Salon.

Offered at $40 new clients can receive the service for free or choose to get 30% off their total salon fee

230 E. 83rd St. (bet. 2nd & 3rd Aves.)
New York, NY 10028
TEL. 646-666-8565 | www.tokuyamasalon.com

TRAVEL

New York-Tokyo Flights Twice Daily with ANA

All Nippon Airways (ANA) Group has introduced further enhancements to their Premium Economy Class this summer The redesigned seat offers more relaxation and comfort, while services are now upgraded with the sparkling wine and soup menu ANA will also offer travelers greater choices with an additional service between New York and Tokyo this fall. Starting October 28, customers have more flights to choose from, with an afternoon departure from JFK arriving into Narita in the evening, in addition to a mid-morning departure from JFK arriving into Narita in the afternoon From Tokyo, they offer a mid-morning departure arriving into New York in the morning, as well as an afternoon departure from Narita arriving into JFK in the afternoon This service is offered in two different time periods, allowing travelers to spend a longer time at their desired destinations Because of the additional service, more convenient same-day connections are now available for domestic flights within Japan to cities like Sapporo, Osaka and Hiroshima as well as flights to other Asian cities like Shanghai Beijing Hong Kong Taipei Singapore, Manila Meeting the growing demand between North America and Asia, ANA strives to provide customers with convenient services and schedules giving them more options for travel and making long distance trips even easier

ANA Sales Americas
TEL. 800-256-8686 | www.anasalesamericas.com | anavac@anahalltousa.com

SHOP

UNIQLO Opens Largest Mall Store in the World

At the end of September, Japanese clothing retailer UNIQLO opened a two-story location in Westfield Garden State Plaza in New Jersey, their largest mall store in the world at 43,000 square feet. Set in Paramus, a residential locale, an aim of UNIQLO is to become more a part of the community and this latest opening contributed to the New Jersey job market by hiring 220 employees By increasing their presence in more suburban areas, UNIQLO is fulfilling their "Made for All" philosophy by providing more and more families with their functional, innovative and stylish clothes, like their infamous HEATTECH items, super lightweight down jackets and pants and cashmere offered in a spectrum of colors They can offer families even more with affordable, innovative products with the latest addition of UNIQLO kids and babies collection By catering to more families, children and contributing to suburban communities, UNIQLO continues their efforts to become a global brand and enrich the lives of people through clothing The children's collection made its debut in September in Manhattan, offering even Manhattan families the perks of functional clothing that still maintains a stylish New York City edge

Kids and babies collection was introduced this fall making UNIQLO a more family oriented brand

▲ Opened in the residential area UNIQLO Westfield Garden State Plaza will be an important stepping stone to accomplishing the company's world expansion plan

◀ UNIQLO's famous HEATTECH inner shirts and tights Premium Ultra Light Down (super light weight down jackets) and cashmere sweaters in a spectrum of colors are must have items in winter in New York.

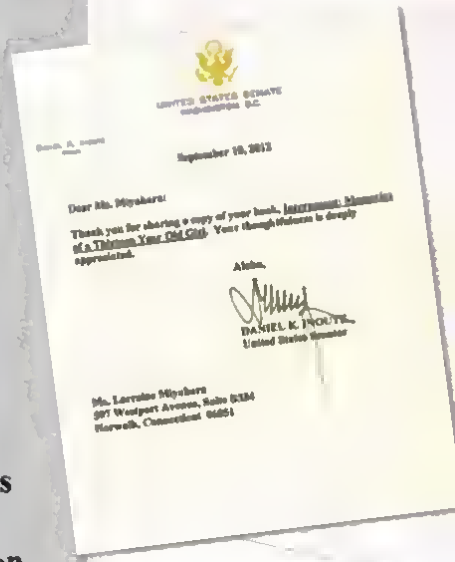
UNIQLO Westfield Garden State Plaza
1 Garden State Plaza Paramus, NJ 07652

INTERNMENT

A True Story

Memories of a Thirteen Year Old Girl 1941-1944

Lorraine Leiko Miyahara



UNITED STATES SENATE
Washington D.C.

September 19, 2012

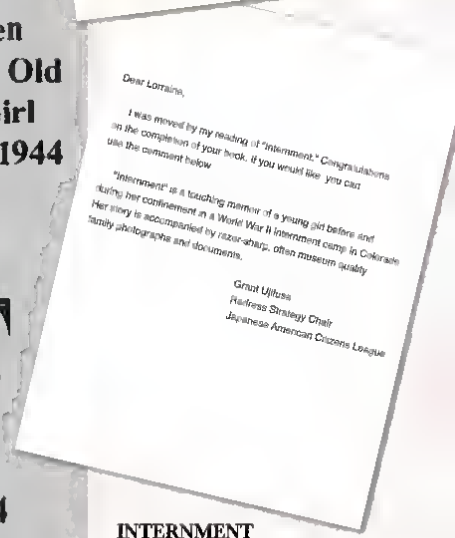
Dear Ms. Miyahara:

Thank you for sharing a copy of your book, Internment: Memories of a Thirteen Year Old Girl. Your thoughtfulness is deeply appreciated.

Aloha,

DANIEL K. INOUYE
United States Senator

Ms. Lorraine Miyahara
597 Westport Avenue, Suite B334
Norwalk, Connecticut 06851



Dear Lorraine,

I was moved by my reading of "Internment." Congratulations on the completion of your book. If you would like you can use the comment below.

"Internment" is a touching memoir of a young girl before and during her confinement in a World War II internment camp in Colorado. Her story is accompanied by razor-sharp, often museum quality family photographs and documents.

Grant Ujifusa
Redress Strategy Chair
Japanese American Citizens League

INTERNMENT

A True Story

Memories of a Thirteen Year Old Girl, 1941-1944

As war "hysteria swept" the west coast in 1941 after the bombing of Pearl Harbor, Japanese American families were forced from their homes and lands by "presidential decree", which gave them only forty-eight hours to leave their homes and abandon their businesses! Caught by surprise by the Japanese attack and also unprepared for a full scale war, the government confined more than 120,000 Japanese-Americans in internment camps around the country. Both American citizens and resident aliens were seen as grave security threats. Large signs in bold letters were posted everywhere for all persons of Japanese ancestry, listing the areas and boundaries that were affected.

Some neighbors who had been friendly suddenly looked at us strangely, despite the fact our children had been playing with their children - sharing everything. We were once American citizens, and now we were the "enemy".

INTERNMENT
-Memories of a 13 Year Old Girl
Book has photos, sketches & memorabilia
Special sale $15. (Includes S&H & Tax)

from
L.Miyahara

597 Westport Ave. Suite B334
Norwalk, CT 06851
(203)504-2655

or via PayPal on
Leikomiyahara.com

Gifts 2012
The Japanese Way

8 Gift Trend 2012

Gift shopping for the holiday season is fun but sometimes annoying when it comes to choosing items to impress receivers. Chopsticks NY has professional advice for successful gift giving.

10 Gift Wrapping with a Japanese Touch

Beautiful wrapping is another way to grab the receivers' heart. We introduce two Japanese style wrapping ideas with thorough instructions.

12 Gift Catalog

A list of selected gift items that will charm you. This catalog will be uploaded on the Chopsticks NY website (www.chopsticksny.com) for easier surfing.

17 MONO-Logue: Tenugui

Listing

Shop

Wrapping art created by Shiho Masuda

Gift Trend 2012

After Halloween, the next big thing to come is gift shopping for the holiday season. Chopsticks NY consulted experts to provide this year's trends and gift suggestions. Check out their eye-opening ideas and professional advice for successful gift giving!

Charming Crafts and Gift Items

Cute and meticulously handcrafted gift items are irresistible to anyone. Kiteya Soho specializes in such gift items from Kyoto and attracts both New Yorkers and tourists from all over the world. According to Ms. Yumi Iida of Kiteya, ornaments made of chirimen (Japanese crepe) fabric are growing in popularity these days. "I believe it is because handcrafted items reflect the warm hearts of craftspeople, not just because they look cute," says Ms. Iida. Light, compact and practical items with a Japanese taste such as "tabi" socks, trinkets and origami sell well to tourists from overseas. "Items that give the essence of Japan at a glance have strong appeal. For example, a pouch, sewing set and gamaguchi wallet made of fabric with a Japanese style pattern. Uniqueness is also a key to finding gifts. A necktie made of vintage kimono fabric is a great gift for men." Unconventional use of products is also welcomed. You can create a "gift within a gift" by using popular gift items like furoshiki, tenugui, handkerchiefs, pouches and small bags that can be used as wrapping materials as well as gifts themselves.

A pouch made of chirimen fabric is a great gift by itself but it can also be used as a wrapping tool for other gifts, such as the chirimen ornament trinket pictured.

Beautiful and reasonably-priced hair accessories with traditional Japanese kimono patterns are the top selling gift items at Kiteya SoHo.

Kiteya SoHo
464 Broome St
New York, NY 10013
TEL. 212 213-7505
www.kiteya.com

Cool Gadgets

Chobi Cam Pro Metal Mini can record still JPEG images (4032 x 3024) as well as video with 1280 x 720 motion JPEG/30fps.

The iFoolish Magic Drawing Case for the iPhone 4 and 4S is a magic drawing board fitted with a handy drawing pen which allows you to write and sketch.

When Japanese craftsmanship and innovative spirits meet a geeky sense of humor, something amazing is born. There is nothing more fun and impressive than cool gadgets, and AC Gears carries such surprising gifts from all over the world. Some top selling items include the Topland Etiquette Checker, a nimble breathalyzer that will check for any sign of bad breath as well as your alcohol level, Chobi Cam Pro Metal Mini Digital Camera with Motion Sensor, the world's smallest single-lens digital camera of approximately 1.7 x 1.1 x 0.5 inch size, and the iFoolish Magic Drawing Case for the iPhone 4 and 4S. As for the latest trend, Mr. Kohn Liu of AC Gears says, "In the U.S., user led innovation called the 'Maker' movement is becoming very strong and is spilling over to places in Asia like Japan. These products are usually powered by open-source hardware and software, meaning that it is not proprietary to any company or individual and anyone can modify them. We see parents teaching their children to build their own electronics instead of buying them from a store." AC Gears is joining this movement and supplying very interesting electronics kits to both adults and children.

AC Gears
68 E. 8th St. New York, NY 10003 | (TEL. 212-260-2269 | www.acgears.com

Soothing Tea

Giving high quality green tea is a common tradition in Japan. In the U.S. there are more varieties of tea in addition to green tea, such as black, flavored tea and Chinese oolong tea. It's more fun to have a lot to choose from, but it's harder to narrow it down to one item. David Wong of McNulty's Tea & Coffee Co., which carries over a hundred teas, says, "This winter the hot tea items for gift giving are a variety of teas (greens, oolongs, blacks, etc.) along with a nice teapot (tetsu [cast iron], clay, porcelain, etc.)." McNulty's also creates original gift blends for the winter season. "Spicy and sweet types are favored during the cold season while fruity types are favored during the summer." For those who are just getting into tea, he suggests Japanese tea such as Sencha or Genmai-cha along with a small teapot and a book about tea. "There are many books about the history of tea, its growing and harvesting, tea ceremonies, and how it becomes the finished product. Tea is a pretty fascinating subject!"

Japanese-made Joyce Chen Tetsubin teapots have been selling well for over 10 years. They're glazed with enamel on the inside to keep the tea hot longer and also to prevent the cast iron pot from rusting.

Artisan tea is a popular gift tea. Jasmine Flower in a Shell is eye-catching as it blooms in the teapot.

McNulty's Tea & Coffee Co
109 Christopher St
New York, NY 10014
TEL. 212-242-5351
www.mcnultys.com

Chic and Practical Japanese Tableware

Using everyday Japanese style tableware is an easy way to bring Japanese taste to your life. At IKI, an online select shop specializing in Japanese tableware, kitchen products and gift items, tableware incorporating modern twists into traditional Japanese style has been getting popular over the past few years. Products like a Nanbu cast iron tea pot with a ceramic lid and tea cup set and a chopsticks holder made of tin also sell well in the store. "Instead of giving one single item, it is recommended to give a set of products with which receivers can imagine the situation in which they will use the tableware. For example, sets of large and small plates with chopsticks and a matcha tea bowl with a tea ceremony starter kit," according to IKI. Japanese tableware can be used for a long time, so be sure to choose good quality ones and be careful when packing so it does not break during shipping.

A set of tin chopsticks holders with a gold crescent moon represent a modern Japanese taste.

A tea ceremony starter kit comes in a set of chasen (whisk) chasaji (tea spoon), natsume (caninter) and matcha tea bowl. Now you can make your own matcha green tea.

IKI www.ikijapan.com

Art Books and Coffee Table Books

Online books are convenient and growing in popularity, but they cannot produce the aesthetic sense of art books and coffee table books. Oversized and full of beautiful pictures and paintings, they are something you might consider as a gift. Here are 5 titles that Yusuke Nomure of Kinokuniya Bookstore chose for the gift season.

Hyrule Historia
The 25th anniversary official guidebook for the Nintendo game The Legend of Zelda

mikucolor -Collection of Arts of KEI-
KEI best known as the character designer of the virtual singer Hatsune Miku

Monster Hunter - Illustrations 2
A collection of illustrations of the Capcom game Monster Hunter. Consists of 2 volumes: COLOR and MONOCHROME

Silver Wind: The Arts of Sakai Hoitsu (1761-1828)
This book examines 58 works from the legendary 18-19th century Japanese "Rimpa school" painter Hoitsu Sakai as well as those of his predecessors.

NARA YOSHITOMO: A BIT LIKE YOU AND ME
A catalog of the exhibition of Japanese pop artist Nara Yoshitomo at the Yokohama Museum of Art in September 2012, including his new works

Kinokuniya Bookstore
1073 Avenue of the Americas | TEL. 212-869-1700 | www.kinokuniya.com

OUR PRODUCTS AND
SERVICES ARE HERE FOR YOU!
COME VISIT OUR SHOWROOM!
KORIN since 1982
Fine Japanese Tableware and Chef Knives
57 Warren St, New York, NY 10007
Monday - Friday: 10:00am - 7:00pm | Saturday & Sunday 10:00am - 6:00pm
www.korin.com | Phone: 1-800-626-2172 (toll-free)
Chambers St. Station
City Hall Station

Gift Wrapping with a Japanese Touch

The final stage of gift preparation is to wrap gifts, and at this stage you can still add a Japanese touch. Here we introduce two Japanese style wrapping ideas with thorough instructions.

Gift wrapping courtesy of **Shiho Masuda**

Design 1: Wine Bottle Wrapping

Step 1: Turn the paper over print side down. Create a 1" fold lengthwise and fold 4 more times (total of 5 folds).

Step 2: Turn the paper over and unfold the last 4 folds. Fold the creases over toward you like a fan, crossing the first fold 1/3 from the right of the paper.

Step 3: Unfold then cut the left side of the creases diagonally.

Step 4: Refold all the creases and secure the back with tape.

Step 5: Place the bottle inside and wrap paper around. Seal the end with double sided tape.

Step 6: Close the bottom and seal with a piece of card stock cut in a circle.

Step 7: Fold back the top twice to close the opening and seal with double sided tape.

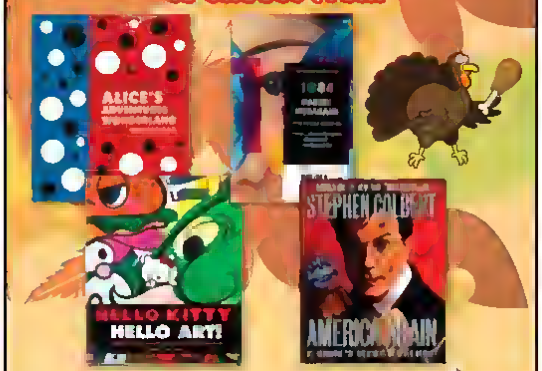
Step 8: Tie a bow in the middle and cut the ends at an angle.

Materials
Washi Paper, Ribbon, Card Stock

Tools:
Scissors, Clear Tape, Double Sided Tape, Circle Cutter (Optional)

Paper Size:
Width: Enough to wrap around the bottle 2 times
Height: Height of the bottle, plus 5"–6"

The Holiday Hunt for Gifts is On
Kinokuniya has Many Unique Items To Choose From



BOOKS Kinokuniya
1073 Ave of the Americas
(bet 40th & 41st St Across from Bryant Park)
New York, NY 10018 P 212.869.1700
nyinfo@kinokuniya.com / www.kinokuniya.com

Crepe Ornament
Perfect Holiday Gifts
"Kyoto's November Machiya"

Handmade in Kyoto, this most popular ornament comes in 12 months, each with a seasonal theme. November is "Enjoying Tea and Fall Foliage". It comes with stand.

きゃや
KITEYA

New Store Hours from September:
Mon-Sat 11am-7pm
Sun 12pm-6pm
WEDNESDAYS closed

464 Broome St, NYC | 212-219-7505 | www.kiteya.com

Design 2:
Wrapping Flat Box

Step 1: Fold the paper in half horizontally then fold back the top layer to create a 2-3" pocket, making sure there is still enough paper to wrap the book

Step 2: Fold back about an inch of the left side 2 times then unfold once and fold the existing crease to the right creating a strip

Step 3: Turn the paper over and tape to secure the back of the strip. Place the book on top and wrap it by positioning the strip on the right side of the package

Step 4: Make mizuhiki ornament by following pictures a, b, c

Step 5: Tie both ends with one of the mizuhiki

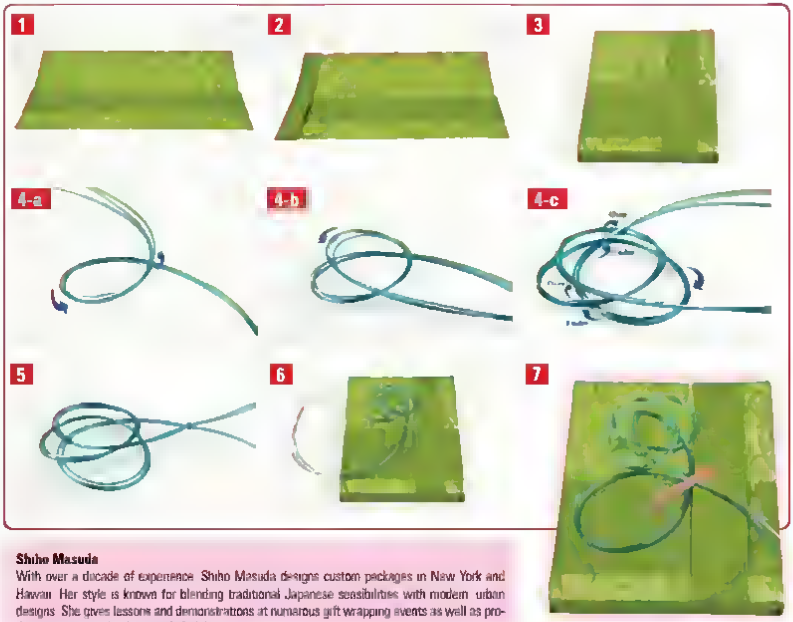
Step 6: Insert the shorter end into the pocket

Step 7: Curl to create a curve with the other end and secure it with a strip of decorative tape

Materials:
Washi Paper, Mizuhiki, Decorative Tape

Tools:
Scissors, Clear Tape, Double Sided Tape

Paper Size
Width – 3 times the width of the book (or box)
Height – 2.5 times the height of the book (or box)



Shiho Masuda
With over a decade of experience, Shiho Masuda designs custom packages in New York and Hawaii. Her style is known for blending traditional Japanese sensibilities with modern urban designs. She gives lessons and demonstrations at numerous gift wrapping events as well as produces instructional videos. info@shihomasuda.com

We offer over 100 varieties of loose teas. A flavor for everyone during this Holiday Season!
McNulty's
McNulty's Tea & Coffee Co., Inc.
109 Christopher St
(bet. Hudson & Bleecker St.)
New York, NY 10014
www.mcnultys.com
TEL. 212-242-5351

Handmade Horn Mug Set (Set of 2)

$50

Handcrafted by the studio Yeson, these beautifully shaped mugs show the delicate mixture of green and red from natural glaze

Refer to **GAMA Pottery** ad on **page 16**
Discount: **10% off** (excludes ceramic arts)

Handmade Porcelain Apple Bowl Set (Set of 3)

$159

Handcrafted by the ceramic artist Byoungsik Moon, these apple bowl sets are thin and durable.

Refer to **GAMA Pottery** ad on **page 16**
Discount: **10% off** (excludes ceramic arts)

Metal Kit Series

$19.50 and up

Make your own Tarantula, Beetle or Dino in gleaming metallic piece-together models. Direct import from Japan.

Refer to **Kinokuniya** ad on **page 10**

Nanoblock

$8.99 and up

Nanoblocks are tiny and hold together with patented technology. Pre-designed packets include the new musical instruments series, animals and monumental architecture.

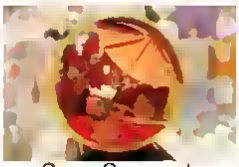
Refer to **Kinokuniya** ad on **page 10**

Hair Accessories

$22 and up

Kiteya's best-selling hair accessories are beautifully handcrafted with delicate design. Other accessories include hair pins, clips, and bands starting from $8.

Refer to **Kiteya** ad on **page 16**



Crepe Ornament "Kyoto's November Machiya"

$35

Handmade in Kyoto, this most popular ornament comes in 12 months, each with a seasonal theme. November is "Enjoying Tea and Fall Foliage". It comes with stand.

Refer to **Kiteya** ad on **page 16**

Cafe Press

$19.50

Simply fill the cup with water, ground coffee or tea leaves, then press the strainer down and voilà, enjoy your favorite beverage!

Refer to **Korin** ad on **page 9**

Donabe

$15.90-$59.50

Share a wide variety of stewed dishes with your friends in a clay earthenware that will keep you warm. They're a long-lasting and attractive addition to your table setup.

Refer to **Korin** ad on **page 9**

Togiharu Hammered Damascus

$159-$169

The beautiful and light Togiharu Hammered Damascus knife will surely make any culinary lover swoon. Custom knife engraving is available for that extra special surprise.

Refer to **Korin** ad on **page 9**

Winter Mugtails Collection

$13.00-$19.50

These whimsical yet elegant animal mugs are prefect to dress up a room or sip on hot beverages.

Refer to **Korin** ad on **page 9**

McNulty's Specialty Teas

$14-$16

Packaged in cute tin cans, McNulty's delicious original blend teas are perfect gift items.

Refer to **McNulty's Tea & Coffee Co., Inc** ad on **page 11**

Tea Gift Set

$35 and up

This irresistable gift box contains two 3 oz tins of specialty teas such as Golden Assam and Golden Darjeeling of your choice.

Refer to **McNulty's Tea & Coffee Co., Inc** ad on **page 11**

Ear Muff

$85

Soft, warm and cutest ear muff comes in Pucci Bear (as shown) and Usako Bunny (pink).

Refer to **MIKI HOUSE** ad on **page 11**

MIKI HOUSE Original Sound Book - Xylophone

$69

Sing aloud and play xylophone! Newest version of MIKI HOUSE Sound Book. Collect one is a great holiday gift for kids and families.

Refer to **MIKI HOUSE** ad on **page 11**

Amabuki Daiginjo Aberia

The yeast used in this sake is from the Aberia flower which gives this sake a lush and glossy taste and delicious but restrained aroma.

Refer to **Sake Discoveries** ad on **page 14**

Amabuki Yamahai Junmai Mangold

The true expression of marigold is noticeable both on the palate and nose of this yamahai sake. Great when served warm.

Refer to **Sake Discoveries** ad on **page 14**

Nanbu Bijin All Koji

The amber color embodies its rich umami. Made from 100% koji rice, it's great with cheese, chocolates and full-bodied dishes.

Refer to **Sake Discoveries** ad on **page 14**

Nanbu Bijin No Sugar Added Umeshu Plum Sake

With plums soaked in the signature All Koji sake, it has a pink color and releases umami and a natural sweetness.

Refer to **Sake Discoveries** ad on **page 14**

Tengumai Black

A junmai daiginjo brewed through the slow and long aging process to develop a richer and fuller flavor. The graciously aged aroma comfortably lingers in your mouth.

Refer to **Sake Discoveries** ad on **page 14**

Tengumai Red

Tokubetsu junmai sake that is masterfully brewed to pull out a rich and smooth flavor while releasing a hint of junmai daiginjo-like delicateness.

Refer to **Sake Discoveries** ad on **page 14**

CERA Ionized Showerhead

$250 → $200

This showerhead ends harsh winter dryness by locking in moisture. It protects skin and makes it smoother and softer.

Refer to **Salon Vijin** ad on **page 18**
Discount. **20% off** (Valid until Dec. 31st)

Create Ion Styling Iron & Curling Iron

$95-195

The Create Ions patented advanced Japanese ionic ceramic technology allows you to achieve straight/curl styles the way you want it.

Refer to **Salon Vijin** ad on **page 18**

ReFa PRO

$320

ReFa PRO uses solar powered micro-current technology to provide skin tightening. Enjoy the portable aesthetician-level skincare device anywhere, anytime.

Refer to **Salon Vijin** ad on **page 18**
Bonus: Receive **FREE** body serum (5 pcs only)

301-A

$3.29/EA

A fashionable 301 for everyone! The classic 301 design...now with fashionable metal barrel colors: gold, blue, maroon and gray.

ZEBRA PEN

Cadoozles

$0.42/EA

Wood case barrel design with vibrant, floral design. Push large colorful eraser to advance lead. Never needs sharpening. Simply remove eraser to refill.

ZEBRA PEN

Expandz

$8.23/EA

The unique barrel is expandable and retractable by pulling to expand and pushing to collapse and retract. Available colors: black, light blue, light pink and white.

ZEBRA PEN

F-301

$2.77/EA

Contemporary stainless steel barrel with a non-slip grip for writing comfort and ease. Refillable with Zebra F-refill. Available colors: black, blue and red.

ZEBRA PEN

F-701

$8.23/EA

The barrel is entirely made from stainless steel allowing it to withstand extreme conditions. The easy-to-hold knurled metal grip provides writing stability.

ZEBRA PEN

Sarasa

$1.64/EA

Soft rubber grip provides super writing comfort and control. Smooth flowing gel ink allows for a scratch-free write. Translucent barrel provides ink color and supply visibility.

ZEBRA PEN

Stylus

$8.99/EA

Super smooth capped low viscosity pen with convenient durable rubber stylus. Touch screen compatible. Refillable.

Refer to **ZEBRA PEN** ad on **page 15**

Z-Mulsion EX

$1.99/EA

Emulsion ink is quick-drying and smear resistant while maintaining a brilliant and bold writing line. It is the best of a ball point and gel in one!

ZEBRA PEN

This page is linked with Chopsticks NY website. Go to

www.chopsticksny.com/features/067/100

to check your favorite items online.

ADVERTISEMENT

Sake Samurai Picks *for* Scene-Stealing Stylish Sakes

A "Sake Samurai" is the honorable title designated [illegible] who [illegible] a love of sake and the desire to nurture and [illegible] the pride of sake and sake culture not only within Japan but throughout the world. Timothy Sullivan of UrbanSaka.com received the title in 2007, and Chizuko Nilkawa-Holton of Sake Discoveries recently earned the title this year. Chizuko and Tim sat with Chopsticks NY to offer their recommendations to make the upcoming gift-giving season the best yet for Chopsticks NY readers and their friends and family.

*Sake Samurai is a [illegible] Brewers Association Junior Council [illegible] ssamurai.jp

Tengumai RED
Tengumai BLACK

The newest additions to Shata Shuzo's Tengumai (Dancing Goblin) sake series are tokubetsu junmai RED and the three-year aged ko-koshu junmai daiginjo BLACK. Both bottles' labels were created by Alexander Gelman, a world-famous NY based designer and a big fan of Tengumai.

Tim: I recommend it for people who are into stylish clothes and beautiful furniture. The bottle's design is a wonderful reflection of the delicious taste inside.

Chizuko: RED is a bold, interesting sake that is not yamahai-like. It hasn't been aged for as long as the BLACK, but it still has body. It has plenty of Tengumai characteristic umami and is easy to drink.

Shata Shuzo Co., Ltd.
www.tengumai.co.jp/english

Amabuki Yamahai Junmai Marigold
Amabuki Daiginjo Aberia

Amabuki Shuzo is a small brewery in Saga Prefecture in Kyushu whose claim to fame is sakes made from flower yeast. These are the two newest types in the U.S. market.

Chizuko: Yamahai Junmai Marigold is the first elegant yamahai I've ever had. Instead of bringing someone a flower bouquet as a present, this could be an interesting alternative!

Tim: These are approachable, non-intimidating sakes that are ideal for beginners. The daiginjo's taste will be enjoyed by even those who think they don't like sake! It is great for celebrating an occasion.

Amabuki Shuzo Co., Ltd.
www.amabuki.com

Nanbu Bijin All Koji
Nanbu Bijin No Sugar Added Umeshu Plum Sake

Nanbu Bijin Brewery's All Koji is produced exclusively with koji rice, while the Umeshu highlights the natural sweetness and beautiful color obtained through the fermentation process.

Tim: It's the perfect present for the foodie as it can be used to create food pairings that don't exist for regular sake. The umeshu is best as an aperitif or dessert sake.

Chizuko: It can also be drunk during the meal, especially with creamy, buttery food like French cuisine. It's good for those who don't have a high tolerance, as it is light with only 11% alcohol.

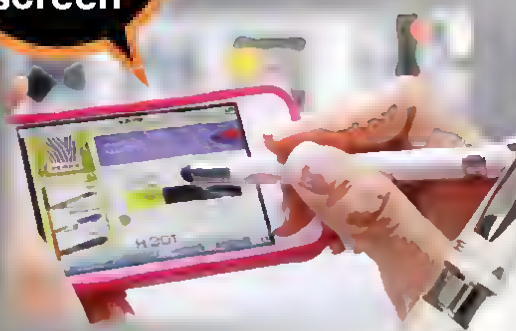
Nanbu Bijin Brewery
www.nanbubijin.co.jp

Sake Discoveries www.sakediscoveries.com | UrbanSake.com | www.sakesamurai.jp

ZEBRA

STYLUSPEN

Won't scratch your screen



Also includes a pen for super smooth writing

A soft, durable rubber tip

Super Smooth

Pens with a cap

Twist pens

ZEBRA

Make a statement...*in writing*™

WWW.ZEBRAPEN.COM

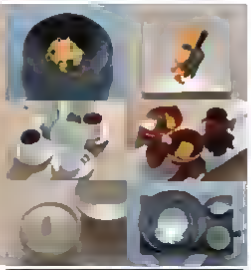
144 Hours

144 hours - That is the average amount of time that our ceramic artists spend to create each piece in our collection

After all this time, nothing compares to our handmade pieces

GAMA Pottery, a true one-of-a-kind

Ceramic Arts Handmade Ceramic Tableware Jewelry



GAMA

1 Gerden State Plaza, Paramus, New Jersey 07652
(Located on the 2nd level near Lord & Taylor)
P. 1.855 366 0333 www.gamapottery.com

Follow us on

Bring this ad and receive 10% OFF your entire purchase! (Excludes ceramic arts)

NEW CUTTING EDGE SPACE FOR RENOWNED SALON

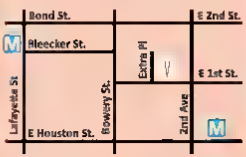
NEW YORK
ATLANTA
KOBE
SHANGHAI

25% OFF - First-time customers only
- Valid until Nov 30th

Now hiring experienced NY stylists.
Call us for more information.

VIJIN
SALON VIJIN

22 East 1st St.
(bet. Bowery & 2nd Ave.)
TEL: 212-664-0664 [English]
212-397-2222 [Japanese]
www salonvijin.com



Open hours
Mon-Fri: 11 am-9 pm
Sat & Sun: 10 am-8 pm

Hair cut $60 and up

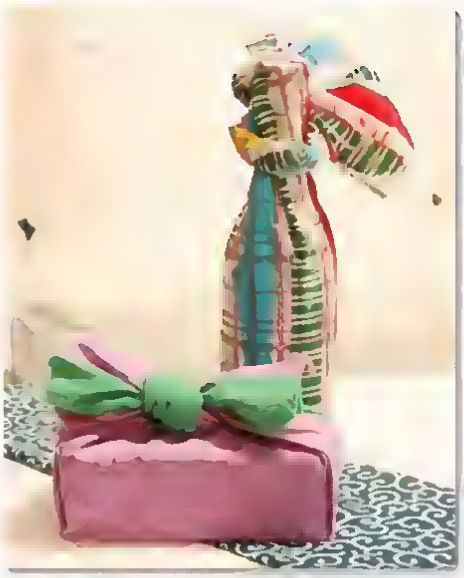
Subscribe CHOPSTICKS NY®

for only **$19.99**/year!

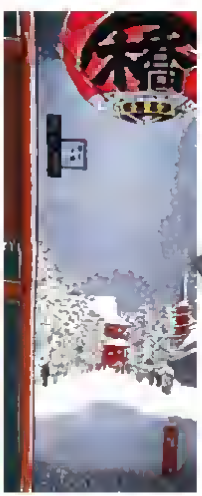
Call Us at 212-431-9970 or email: reader@chopsticksny.com

MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterize Japan's spirit of constant quality improvement.



Tenugui was originally used as bath towels, caps/hoods and even tags for personal belongings. These days their usage is expanded in various ways. Gift wrapping is one of the most popular ones.



You can use tenugui as massage and exercise kits.

Tenugui books are in the new school of tenugui.

Tenugui can be an art. The snowy view of Asakusa Temple is a copy of the famous ukiyo-e by Hiroshige Utagawa. Hand-dyed with the chusen method it skillfully reproduces the feeling of a traditional woodblock print.

Photo Images courtesy of Wuhao NY

Vol. 27 - MONO of the month

Tenugui

The Japanese word tenugui is often translated as "hand towel," but this is a bit of a misnomer as it as an object with great versatility. It describes a cotton cloth that can be used practically, as decoration or as part of a ritual. Tenugui gained popularity during the Edo Period (1603-1867), when cotton started being cultivated in various parts of Japan. At this point it became an essential part of the lifestyle, as people would use tenugui when they went to the sento (public bath), to cover things and as a luggage tag while traveling. Tenugui were even said to have been incorporated into proposals, as men would send long tenugui to the women they wanted to marry.

The standard size for tenugui is 30 cm wide by 90 cm long, and their shape is rectangular. The material is 100% cotton and is colored with delicate patterns and rich colors whose designs mainly come from images of everyday life, nature or other more traditional cultural elements. There are numerous dyeing methods, but two of the most prominent are chusen and tenasen. The former originated during the Meiji Era (1868-1912) and features patterns on both sides. Dye is applied onto the fabric with a special paste and machines then suck in the dye that is applied from below, creating an identical front and back pattern. Tenasen originated around the same time, and employs stencils to make a design on only the front side. Both methods require the delicate, artistic workmanship of tenugui craftsmen who have honed their skills over time.

In the past tenugui would be given out by businesses as a sales promotion tool, but the practice of using them for advertising is less common these days. Indeed, thanks to the efforts of tenugui specialty companies, there has been a revived appreciation for this symbol of Japanese culture. Now they are seen less as something to receive for free, and more as something to purchase and perhaps collect, appealing to people from various walks of life. Sushi chefs swear by them to make their hachimaki (headbands) and kendo practitioners use them as head coverings, with the motif selected often having special meaning to the wearer. They can be given as gifts on their own or can be used to wrap a gift such as a wine bottle, adding an additional layer of meaning to your present.

Recent interpretations of tenugui have included functional uses such as bikini tops and playful uses such as masks where holes are cut out for the eyes. Others have tenugui throughout their homes hanging on walls in place of lampshades or for wiping. Because the material is all cotton, it can be twisted or tied to your liking, which allows for numerous possibilities. For example, tenugui can be useful in massaging sore neck muscles or doing foot stretches. Another natural application would be incorporating tenugui while practicing yoga. However you choose to make use of your tenugui, know that you are limited only by your imagination!

Where to buy tenugui

(Online)
Wuhao NY www.wuhaonyc.com
Jshoppers www.jshoppers.com

(Retail store)
Kinokuniya Bookstore
1073 Avenue of the Americas, New York, NY 10018
TEL: 212-869-1700 / www.kinokuniya.com

KIMONO HOUSE
131 Thompson St., New York, NY 10012
TEL: 212-505-0232 / kimonohouse.blogspot.com

Kiteya SoHo
464 Broome St., New York, NY 10013
TEL: 212-219-7505 / www.kiteya.com

Makan Japanese Antiques
97 3rd Ave., New York, NY 10003
TEL: 212-995-5888 / www.themakan.com

Shop Guide

The following is a list of shops where you can buy Japanese goods, services and art.

© Coupon available at **www.chopsticksny.com**

★ Chopsticks NY available to pick up

FASHION

Upper West — Bit'z Kids*
410 Columbus Ave. (bet. 79th & 80th St.) | 212-724-1415 | Clothing

Upper East — R hy 45rpm
17 E. 71st St. (bet. Madison & 5th Ave.) | 212-737-5515 | Clothing

Upper East — Saigo Accessories
1242 Madison Ave. (bet. 88th & 90th St.) | 212-534-6275 | Accessories

Upper East — SEIGO NECKWEAR
1248 Madison Ave. (bet. 89th & 90th St.) | 212-987-0131 | Accessories

Midtown West — UNIQLO
31 W. 34th St. (bet. 5th & 6th Ave.) | 877-486-4756 | Clothing

Midtown East — Miki House
1000 3rd Ave. (at Bloomingdale's) | Clothing

Chelsea — Junko Yoshioka
224 5th Ave. 2 Fl. (bet. 25th & 26th St.) | 212-206-0302 | Clothing

Gramercy — Bradelis New York*
98 Madison Ave. (bet. 27th & 28th St.) | 212-585-2223 | Lingerie

West Village — Yamak
321 1/2 Bleecker St. (bet. Christopher & Grove) | 212-807-0100 | Clothing

East Village — ARGOSY
428 E. 9th St. (bet. Ave. A & 1st Ave.) | 212-982-7319 | Clothing

East Village — Healthier Life

This lingerie shop offers unique bras to increase women's breast by one cup size without surgery. For example, if she's 30A, she will become a 30B. The store offers bra size 30A to 38E. Please call our bra specialist to book an appointment for a bra fitting session.
281 E. 4th St. (bet. Ave. B & C) | 917-806-5597 | www.sexysupportivebra.com | Lingerie Shop

East Village — Local Clothing
32 E. 9th St. (bet. 1st & 2nd Ave.) | 212-777-3850 | Clothing

East Village — Tokio 7*
83 E. 7th St. (bet. 1st & 2nd Ave.) | 212-353-6443 | Clothing

East Village — Tokyo Joe
334 E. 11th St. (bet. 1st & 2nd Ave.) | 212-473-0724 | Clothing

Tribeca — Bit'z Kids Tribeca
275 Greenwich St. (bet. Murry & Warren St.) | 212-571-0903 | Clothing

Tribeca — Mika Inatame
93 Reade St. 2 Fl. (bet. 9th & 9th Ave.) | 212-267-7777 | Clothing

Soho — Arth
75 W. Houston St. (Wooster & W. Broadway) | 212-539-1431 | Accessories

Soho — Bradelis New York*

Bradelis New York. Your Silhouette. Redefined. Experience the luxury of custom-fit lingerie at Bradelis NY. Offering a curated selection of fine intimates, bra-fittings + consultations and on-the-spot alterations. Now open in Soho! Madison Avenue and Flushing.
211 Elizabeth St. (bet. Prince & Spring St.) | 212-941-5629 | www.bradelisny.com | Lingerie Shop

Soho — Facial Index
104 Grand St. (at Mercer St.) | 646-613-1095 | Eyewear

Soho — Kaori's Closet
71 W. Houston St. (Wooster St. & W. Broadway) | 212-387-7788 | Lingerie

Soho — Mieko Mintz
95 Thompson St. (bet. Spring & Broome St.) | 212-627-1524 | Clothing

Soho — R hy 45rpm
165 Mercer St. (bet. Prince & Houston St.) | 917-237-0045 | Clothing

Soho — UNIQLO
546 Broadway (bet. Prince & Spring St.) | 917-237-8800 | Clothing

Soho — Yohji Yamamoto
103 Grand St. (at Mercer St.) | 212-966-9066 | Clothing

Queens — Bradelis New York*
136-20 38th Ave. #HL 219 Flushing, NY 11354 | 718-353-1345 | Lingerie

New Jersey — Miki House
400 Hackensack Ave. Hackensack NJ 07601 | Clothing

J-POP CULTURE

Midtown West — Book Off*
49 W. 45th St. (bet. 5th & 6th Ave.) | 212-505-1410 | Book

Midtown West — Jim Hanley's Universe*
4 W. 33rd St. (bet. 5th Ave. & Broadway) | 212-268-7088 | Manga

Midtown West — Kinokuniya Bookstore
1073 6th Ave. (bet. 40th & 41st St.) | 212-869-1700 | Book

Midtown West — Midnight USA
35 W. 43rd St. 2 Fl. (bet. 5th & 6th Ave.) | 212-827-0502 | Video Rental

Midtown West — Midtown Comics*
200 W. 40th St. (at 7th Ave.) | 212-302-8192 | Manga

Midtown East — Midtown Comics*
459 Lexington Ave. (at 45th St.) | 212-302-8132 | Manga

Chelsea — Cosmic Comics
10 E. 23rd St. 2 Fl. (bet. Madison & 5th Ave.) | 212-460-5322 | Manga

Chelsea — Image Anime*
242 W. 30th St. (bet. 7th & 8th Ave.) | 212-631-0888 | Anime

West Village — AC Gears

Dubbed by Huffington Post as NYC's Import Gadget Emporium, AC Gears is a curated one-of-a-kind design gadget electronics store in the Village featuring import toys, headphones, watches and more. Free shipping on orders over $100 via their website!
99 E. 9th St. (Broadway & University Pl.) | 212-260-2269 | www.acgears.com | J Goods

East Village — Forbidden Planet
840 Broadway (at 13th St.) | 212-473-1576 | Toy

East Village — Kim's Video St. Marks
124 1st Ave. (bet. 7th St. & St. Marks Pl.) | 212-533-7360 | Video Rental

East Village — St. Marks Comics
11 St. Marks Pl. (bet. 2nd & 3rd Ave.) | 212-598-9439 | Manga

East Village — Sunrise Mart
4 Stuyvesant St. (bet. 3rd Ave. & 9th St.) | 212-598-3040 | Video Rental

East Village — Toy Tokyo*
91 2nd Ave. (bet. 5th & 6th St.) | 212-673-5424 | Toy

East Village — Video Games New York*
202 E. 9th St. (at 3rd Ave.) | 212-539-1039 | J Goods

Soho — kidrobot
118 Prince St. (bet. Greene & Wooster St.) | 212-966-9699 | Toy

Soho — Sunrise Mart, Soho
494 Broome St. (W. Broadway & Wooster St.) | 212-213-0033 | Video Rental

Brooklyn — Zakka Corp*
155 Plymouth St. (bet. Jay & Pearl St.) | 718-801-8037 | Book

Queens — Anime Castle*
35-32 Union St. Flushing, NY 11354 | 347-436-1295 | Anime

Long Island — Anime Castle
77 Searing Ave. Mineola, NY 11501 | 516-214-4484 | Anime

TRADITIONAL

Upper East — Sara*
300 Lexington Ave. (bet. 60th & 70th St.) | 212-772-3243 | Dishware

Midtown East — Japanese Culinary Center
711 3rd Ave. (at 45th St.) | 212-681-3333 | Dishware/ General

Midtown East — Minamoto Kitchenware*
908 5th Ave. (at 43th St.) | 212-489-3747 | Confectionery

Midtown East — Precious Pieces
5 Tudor City Pl. (bet. 40th & 41st St.) | 212-682-8505 | Parchment

Chelsea — KYOTOYA*
23 W. 10th St. (bet. 5th & 6th Ave.) | 212-414-0720 | General

East Village — Makoi
37 3rd Ave. (bet. 12th & 13th St.) | 212-995-5958 | Antique/ General

Tribeca — Korin*
57 Warren St. (bet. Church St. & W. Broadway) | 212-587-7021 | Dishware/ General

Soho — Kimono House

Choose from a huge selection of kimonos and robes, from formal to casual, traditional new or vintage. A wide variety of Obis, Tabi socks and kimono accessories are available. They also offer Kitsuke (kimono dressing) services for wedding and special occasions.
131 Thompson St. (bet. Prince & Houston St.) | 212-505-0232 | http://kimonohouse.blogspot.com | Kimono

New Jersey — Mars New York
565 River Rd. Edgewater NJ 07020 | 201-945-1134 | General

Soho — KITEYA SOHO*

Kiteya means "please venture in" in the Kyoto dialect of Japanese. We offer a variety of products such as wrought iron decorations, kids clothing, washi papers and more. Luxury-line of handbags and scarves made from traditional Yuzen dyed kimono cloth available.
464 Broome St. (bet. Mercer & Greene St.) | 212-219-7505 | www.kiteya.com | General

Pennsylvania — Morihata International
428 N. 13th St. #2C Philadelphia, PA 19123 | 215-238-1329 | General

Online — J-Life International, Inc.

Live Japan. Bring the simplicity and elegance of Japanese design into your home or workspace. J-Life specializes in the traditional comforts of Japanese life with futons, zabuton, kotatsu, tatami, shoji and hundreds more exquisite products.
PO Box 1899 Conway NH 03818 | 888-893-3291 | www.jlifeinternational.com | Home Decor

Online — Wahao New York
536 W. 111th St. (bet. Broadway & Amsterdam) | 212-231-8162 | Towel

GALLERY

Upper West — Gallery Sakiko
155 W. 68th St. (bet. Broadway & Amsterdam) | 212-496-3263 | Gallery

Chelsea — Annex Art Gallery
526 W. 26th St. (bet. 5th & 10th Ave.) | 212-727-3030 | Gallery

Chelsea — Ippodo
521 W. 26th St. (bet. 10th & 11th St.) | 212-867-4096 | Gallery

Chelsea — NYCoo Gallery*
1133 Broadway #935 (bet. 25th & 26th St.) | 212-389-1140 | Gallery

Chelsea — Onishi Gallery
521 W. 26th St. (bet. 10th & 11th Ave.) | 212-695-8035 | Gallery

Lower Manhattan — Asian American Arts Ctr
111 Norfolk St. (bet. Rivington & Delancy St.) | 212 233-2154 | Gallery

Lower Manhattan — gallery onetwentyeight
128 Rivington St. (bet. Norfolk & Essex St.) | 212-674-0244 | Gallery

OTHER

Midtown West — Toho Shoji N.Y.*
960 6th Ave. (bet. 36th & 37th St.) | 212-868-7465 | Jewelry Supply

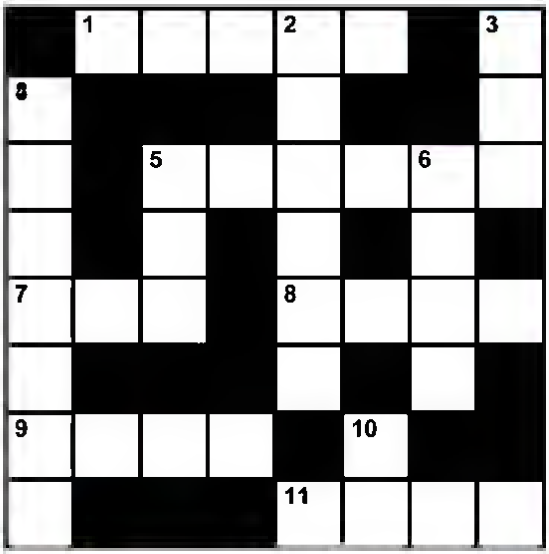
Midtown East — Terry May*
153 E. 53rd St. (bet. 3rd & Lexington Ave.) | 212-868-0303 | Other Goods

Online — Hortissimo
www.hortissimo.com | 855-647-9300 | Other Goods

Online — IKI Japan
www.ikijapan.com | 650-581-5754 | Other Goods

Online — JPstatus
www.jpstatus.com | 888-330-8536 | Other Goods

Online — LUPICIA Frash Tea
www.lupicausa.com | 866-574-4832 | Other Goods



Japanese CROSSWORD

Across

1. November 3rd is a national holiday in Japan, called ___ no Hi

5. Originally founded in the mid 14th Century, _____ Castle is now recognized as a World Heritage Site

7. _____cha is a medium grade green tea widely enjoyed in Japanese households

8. The oldest capital city in Japan is _____

9. Facing the Japan Sea, ___ kawa Prefecture produces lots of ocean delicacies

11. Bathing in the ___ (bath tub) every day contributes a lot to Japanese people's health

Down

2. A traditional Japanese garment is the _____

3. ___ Hanto is the biggest peninsula in Japan stretching from the western part of the Aichi Prefecture to the southern part of the Osaka Prefecture

4. A popular samurai manga/anime title, which was recently made into a live action movie

5. Autumn is considered a good time to read _____(books)

6. African American enka (Japanese blues) singer, _____, is a superstar in Japan

10. A ward in a city is called _____ (there are 23 wards in Tokyo)

©Chopsticks NY / Myles Mellor

J-Life International
Live Japan
Authentic Japanese futons, futons, futons and more are just the beginning. Hundreds of traditional and contemporary Japanese products with secure online shopping convenience
www.jlifeinternational.com
1-866-993-9291

Hanako Nakazato Exhibition
Nov. 9th -11th
Sara Japanese Pottery
950 Lexington Avenue, NY
212-772-3243
www.saranyc.com

IKI JAPAN
ikijapan.com

School Guide

The following is a list of schools where you can learn Japanese culture

Coupon available at **www.chopsticksny.com**

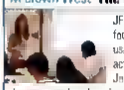
★ Chopsticks NY available to pick up

LANGUAGE

Upper West — Your True Self — Japanese
501 Seminary Row (at Amsterdam Ave.)
212-678-4251

Midtown West — NY Japanese Language — Japanese
257 W. 39th St. 14 Fl (bet. 7th & 8th Ave.)
646-345-8777

Midtown West — The Nippon Club/JFNY — Japanese



JF Japanese Language Course focuses on what you can do by using Japanese and on practical activities that incorporate Japanese culture. Learn real-life Japanese and explore Japanese culture with us! Visit www.jfny.org/language/overview.html for more info.

145 W. 57th St. (bet. 6th & 7th Ave.)
212-581-2223 www.nipponclub.org/culture

Midtown East — Amity Language Institute* — Japanese
124 E. 40th St. #203 (at Lexington Ave.)
212-867-8374

Midtown East — Hills Learning — Japanese

Hills Learning is the only language school in Chopsticks NY that offers group classes and private lessons for Japanese as well as Korean, Chinese, Thai and English. Trial lessons are available with no mandatory material or registration fees.

300 Lexington Ave. 17 Fl. (bet. 41st & 42nd St.)
212-551-7903 www.hillslearning.com

Midtown East — ibec language institute inc.* — Japanese
366 Lexington Ave. #300 (bet. 40th & 41st St.)
212-867-2000

Midtown East — Japan Society — Japanese
333 E. 47th St. (bet. 1st & 2nd Ave.)
212 715-1256

Midtown East — Language House — Japanese
211 E. 43rd St. #1106 (bet. 2nd & 3rd Ave.)
212-949-5455

Midtown East — PC Tech* — Japanese
317 Madison Ave. #800 (at 42nd St.)
212-808-4754

Midtown East — Rennert New York — Japanese
216 E. 45th St. 17 Fl. (bet. 2nd & 3rd Ave.)
212-867-8700

Korea Town — BYJ USA Culture Class — Japanese
350 5th Ave. 911 (bet. 33rd & 34th St.)
212-801-2720

Chelsea — ABC Language Exchange* — Japanese
146 W. 29th St. #6E (bet. 6th & 7th Ave.)
212-563-7500

Chelsea — Tenri* — Japanese
43A W. 13th St. (bet. 5th & 6th Ave.)
212-645-2600

Tribeca — Tribeca Language — Japanese
22 Harrison St. (bet. Hudson & Greenwich St.)
212 219-9093

Westchester — GoINihonGa Language — Japanese
PO Box 33 White Plains, NY 10605
914-255-6288

East Village — NYCNOA

Provides immersion into the Japanese language and culture for children ages 0-6 years in a fun environment. These activities include play, music, songs, crafts, games and story time. Visit their website for full details and additional programs! Daycare ages 3-5 years.

Visit by appointment only
212-577-3252 www.nycnoa.com — Japanese

Purchase — Keio Academy of New York — Japanese

Each summer, Keio Academy of NY organizes a two-week cultural exchange residential program for middle and high school students from Japan and the US. Come join and experience these unique bilingual, bi-cultural learning environments!

3 College Rd. Purchase, NY 10577
914-701-3454 www.keio.edu — Japanese

Westchester — WCC/Continuing Edu* — Japanese
75 Grasslands Road, Valhalla, NY 10595
914-606-6830

New Jersey — Japanese-American Society of New Jersey* — Japanese

The language program is taught by highly trained instructors who qualified through their special certification program. Group and individual lessons are available on and off the premises as well as via Skype.

304 Main St. 2nd Fl. Fort Lee, NJ 07024
201-461-5133 www.jasofny.com — Japanese

New Jersey — R/Lingo Learning Center — Japanese
2400 Lemoine Ave. #104 & 105 Fort Lee, NJ
201-947-4797

TRADITIONAL

Upper West — Ikenobo Ikebana School — Ikebana
30 W. 60th St. #5K (Broadway & Columbus)
212-757-6748

Upper West — Seikoo Shodo — Calligraphy

Private shodo lessons by an instructor with 30 years of shodo practice and an 8th dan - the highest shodo degree. Lessons can be arranged on Tue, Thu, Sat and Sun. Monthly Bokuga (ink painting) meetings are also held. Email:saikou5102009@gmail.com for more detail.

315 W. 91st St. (at West End Ave.)
212-247-2518 www.seikoushodou.com — Calligraphy

Upper West — Sogetsu Ikebana School — Ikebana
201 W. 70th St. (at Amsterdam Ave.)
212-873-6115

Upper East — Urasenke Chanoyu Ctr — Sado
153 E. 69th St. (bet. 3rd & Lexington Ave.)
212-861-6191

Midtown West — Ellies NewYork Floral Design — Ikebana
15 W. 44th St. 11 Fl. (bet. 5th & 6th St.)
212-661-3696

Midtown West — N.Y. Togei Kyoshitsu* — Pottery

N.Y. Togei Kyoshitsu has been offering Japanese ceramic classes for beginners to advanced students since 1964. They teach traditional artistries, aesthetics and functionality of togei. 2.5 hour trial class is $35. Unlimited studio use for open studio members.

5 W. 30th St. 3 Fl. (bet. Fifth Ave. & 5th Ave.)
212-268-1711 www.nytogei.com — Pottery

Midtown West — NIHONWASOU USA — Kimono
1410 Broadway #2810 (bet. 38th & 39th St.)
212-968-0500

Midtown West — The Nippon Club — Sado
145 W. 57th St. (bet. 6th & 7th Ave.)
212-581-2223

Midtown East — Lotus Books and Gifts — Ikebana
151 E. 57th St. 3 Fl. (bet. 3rd & Lexington Ave.)
212 744-5123

Chelsea — Ikebana Flowers New York — Ikebana
1133 Broadway #230 (bet. 25th & 26th St.)
212 255-3769

Soho — Kimono House — Kimono
131 Thompson St. (bet. Prince & Houston St.)
212-505-0232

Queens — Nosho-kai Ryukyu Dance School — Dance
242-17A Oak Park Dr. Douglaston, NY 11362
718-631-2637

Japan — Ikebana International — Ikebana
info@ikebanany.org
212-724-7037

Japan — Ohara School — Ikebana
OharaNYC@aol.com
201-385-0353

MARTIAL ARTS

Upper West — Aikido Up Here — Aikido
3 Henshaw St. (Riverside Dr. & Dyckman St.)
646-483-8700

Upper West — Kokushi Bodo Institute — Judo
332 Riverside Dr. (bet. 105th & 106th St.)
212-866-6777

Upper West — Shorinryu Matsubayashi* — Karate
131 W. 72nd St. #2R (Columbus & Amsterdam)
212-875-8626

Upper West — Shotokan Karate-Do NY — Karate
242 W. 80th St. (bet. Amsterdam & 10th Ave.)
212-799-5500

Upper West — UWS Kenshikai Karate* — Karate
526 Columbus Ave. (bet. 185th & 186th St.)
212-222-1172

Upper East — Aikido Shoko Dojo — Aikido
350 E. 92nd St. (at 1st Ave.)
646-509-8212

Upper East — NEMMAA Kaizen Karate — Karate
1785 3rd Ave. (at 98th St.)
212-828-5677

Upper East — WTKO Honbu Dojo — Karate
208 E. 83rd St. (bet. 2nd & 3rd Ave.)
212 207-1907

Midtown West — O-Dojo — Karate
500 8th Ave. 12 Fl. (bet. 35th & 36th St.)
212-537-6441

Midtown West — New York Bodokai — Kendo
520 8th Ave. 16 Fl. (bet. 36th & 37th St.)
917-821-1480

Midtown West — Shinjinbukan New York* — Karate
935 8th Ave. #307 (bet. 55th & 56th St.)
917-400-9183

Midtown West — Shinkyokushinkai NY — Karate
520 8th Ave. 16th Fl. (bet. 36th & 37th St.)
646-235-0293

Midtown West — World Oyama Karate — Karate
35 W. 31st St. 6 Fl. (bet. 5th Ave. & Broadway)
212-629-7709

Midtown East — Kenshikaikan Karate — Karate
YMCA 224 E. 47th St. (bet. 2nd & 3rd Ave.)
212 756-9600

Chelsea — Bond Street Dojo — Aikido
214 W. 29th St. 3 Fl. (bet. 7th & 8th Ave.)
212-477-0699

Midtown East — KYOKUSHIN KARATE NY Branch* — Karate

* State of the Art Facility Now Open on Madison Ave.
* 3 Tri-State Area Locations: Edgewater, NJ; Westchester, NY and (Midtown) Manhattan)
* All Ages & Abilities Welcome * KIDS FREE TRIAL CLASS * Creating Champions Since 1953

285 Madison Ave. 5 Fl. (at 39th St.)
212-647-3334 www.ikny.net

Chelsea — Eizanryu Jujitsu Biwako — Jiu Jitsu
214 W. 29th St. 3 Fl. (bet. 7th & 8th Ave.)
212 260-0927

Chelsea — N.Y. Shorin Ryu Karate — Karate
37 W. 26th St. 9 Fl. (6th Ave. & Broadway)
212-400-9500

Chelsea — New York Aikikai* — Aikido
142 W. 16th St. 2 Fl. (bet. 6th & 7th Ave.)
212-212-6246

Chelsea — Shorinji Kempo NYC Branch — Karate
151 W. 26 St. 6 Fl. (bet. 6th & 7th Ave.)
917 721-8725

Chelsea — Tiger Schulmann's — Mix
39 W. 19th St. (bet. 5th & 6th Ave.)
800-699-8987

Chelsea — U.S. Budo Kai-Kan* — Mix
110 W. 14th St. 2 Fl. (bet. 5th & 7th Ave.)
212-807-7336

Chelsea — World Seido Karate* — Karate
61 W. 23rd St. 2 Fl. (bet. 5th & 6th Ave.)
212-924-0511

Gramercy — World Kanreikai Karate — Karate
4 W. 16th St. 3 Fl. (bet. 5th & 6th Ave.)
212-677-7228

East Village — Karate Honma Dojo — Karate
56 E. 11th St. 5 Fl. (Broadway & University)
212 505-3050

East Village — New York Jiu Jitsu* — Jiu Jitsu
666 Broadway Bsmt. (at Bond St.)
212-343-6310

Tribeca — Ken Zen Institute — Kendo
54 Thomas St. (bet. Church St. & W. Broadway)
212-406-9104

Tribeca — Oishi Judo Club* — Judo
547 Greenwich St. (Vandam & Charlton St.)
212 966-6850

Brooklyn — Aikido of Park Slope — Aikido
355 5th Ave. (at 15th St.)
718-788-5932

Queens — School of Taijutsu — Mix
475 Onderdonk Ave. Ridgewood, NY 11385
917-449-7035

Long Island — NY Son Tan Karate — Karate
1370A Majors Path Southampton, NY 11968
631-936-4220

Staten Island — Judo & Jujitsu Dojo — Judo
3902 Amboy Rd. Staten Island, NY 10308
718-619-0150

New Jersey — KYOKUSHIN KARATE NJ Branch — Karate
360 Old Hook Rd. 2 Fl. Edgewater, NJ 07020
212-847-3934

New Jersey — Ridgewood Karate School — Karate
30 Cottage Pl. Ridgewood, NJ 07450
201-447-2272

New Jersey — Yoshitsune Jujutsu Kai — Jiu Jitsu
434 Broadway Bayonne, NJ 07002
201 725-8018

OTHER

Upper West — **Seelop Music Studio** — Music
Visit by appointment only
212-787-0305

Upper East — **Saori Weaving Arts** — Other School
227 E. 57th St. (bet. 2nd & 3rd Ave.)
212-7226956

Midtown West — **Mud, Sweat & Tears** — Pottery
554 10th Ave. (at 46th St.)
212-974-8121

Midtown West — **The Nippon Club** — Dance
145 W. 57th St. (bet. 6th & 7th Ave.)
212-581-2223

Midtown West — **The School for Strings** — Music
419 W. 54th St. (bet. 9th & 10th Ave.)
212-315-0816

Midtown West — **Toho Shoji N.Y.*** — Jewelry Making
300 Fifth Ave. (bet. 30th & 37th St.)
212-8687465

Midtown East — **SOBA Making** — Cooking

Soba Making Lesson Every Sunday. Session 12-2:30pm. This lesson will include a lecture on the history and nutrition of soba as well as soba tasting and hands of soba making. Contact Mr. Kotani at world_wide_soba_ny43@yahoo.co.jp

211 E. 43rd St. 1 FL (bet. 2nd & 3rd Ave.)
www.worldwide-soba.com

Chelsea — **COBU** — Japanese Drum
60 W. 14th St. 3 FL (bet. 5th & 6th Ave.)
917-304-2722

Midtown East — **The DOJO*** — Training Studio

The Dojo

* "Athletic Arts Training Center" NOW OPEN near Grand Central!
* Performance Arts. Martial Arts, Dance. Studio Rentals. Movement Studies and more.
* 2500sf State of Art Facility fully equipped for Rehearsals, Auditions, Group Classes, Personal Training

265 Madison Ave. 5 Fl. (at 39th St.)
212-947-3334 www.kkny.net

Chelsea — **Sachiyo Ito & Dance Co.** — Dance
406 W. 23rd St. #4G (at 9th Ave.)
212-627-0265

Chelsea — **Toko Kyudojo** — Kyudo

Kyudo: the practice of Zen archery, is a form of moving meditation. The focus of the practice is on "cleansing the mind" rather than marksmanship. The arrow becomes a mirror reflecting one's mind at the moment of the arrow's release.

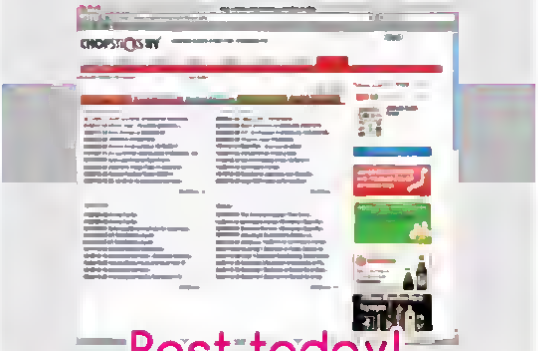
118 W. 22nd St. 6th Fl. (bet. 6th & 7th Ave.)
212-913-0933 www.tokokyudojo.org

New York — **Japanese Cooking Studio** — Cooking
mami.e@japanesecookingstudio.com
516-237-9751

* Chopsticks NY available to pick up

JOIN our Japanese Community online

Ask questions
Share your thoughts



Post today!

www.chopsticksny.com/forum.php

Japanese Group & Private Lessons

- *Interactive learning*
- *Average class size* (6 to 8 students)
- *Certified teachers*

Hills Learning
380 Lexington Ave. 17th Fl.
New York, NY 10168
Tel 212-551-7903
www.hillslearning.com

"~NI IKITAI DESU"

【meaning】I want to go~

【usage】In case you like to go to a specific place but you don't know where it's located try using this phrase. Just put the name of the place in the beginning of the sentence, just like "Tokyo ni ikitai desu."

KYOKUSHIN KARATE
BE A CHAMPION
The Dojo
NY 265 Madison Ave. 5th Fl. @ 39th St., NYC 10016
261 Halstead Ave, Harrison, NY 10528
NJ 360 Old River Rd. 2nd Fl. Edgewater, NJ 07020
212.947.3334 / www.kkny.net

FREE
Strategy to Invest in
Japanese Real Estate Seminar
Dive into the Japanese Real Estate Market
Own the very best of Japan
Contents of Seminar
• What Sumitomo Realty & Development does
• Overview of Japanese Real Estate process of real estate acquisition
• Introduction of selected properties
November 15 (Thu) 7pm
InterContinental New York Barclay
111 E 48th St., New York (bet. Park & Lexington Aves.) NY 10017
Free admission, by registration only
Contact info: 212-582-8020 or coedomiseminar@sumitomo-rd-ny.com
http://sumitomo-rd-ny.com/seminar/
Sumitomo Realty & Development (N.Y.), Inc.

UNITING OF BODY AND MIND IN THE MARTIAL ART OF KENDO

Loud cries of "Men!" filled my ears as I entered the midtown dojo of Shidogakuin Kendo led by the esteemed Shozo Kato. Inside was a class of 13 students learning the traditional Japanese martial art of kendo. Kendo, or "path of the sword," describes full-contact fencing that was developed by samurai in feudal Japan. Along with other martial arts, it was banned for several years in Japan post-war due to its supposed militaristic aspects, but following this it enjoyed a revival domestically and abroad. Practioners wear padded armor and a "men" or protective mask, and use a bamboo foil to simulate combat with a katana, the traditional Japanese curved sword.

Kato Sensei briefed me on the philosophy of kendo, which goes deeper than that of normal sports. "It is not about beating your opponent but facing yourself and trying to be a better person. You have to first beat yourself before claiming victory over anyone else. You must always show the utmost respect for the opponent." Before engaging in kendo, this respect is expressed by bowing to your opponent to the point where your eyes meet - no higher or lower. According to Kato, kendo competition is a conversation between opponents' swords.

Another key aspect of kendo highlighted by Kato Sensei is the concept of "Kikentai icchi," the synchronization of ki (spirit), ken (sword), and tai (body). Ki is demonstrated by the shouts of "Men!" that I heard from the students as their swords struck their opponents' masks. Without this vocalization the ki is lacking, and when I later gave it a try it did indeed feel quite different after becoming comfortable shouting "Men!" Like other Japanese martial arts, kendo has various ranks or dan, and one can move up when a certain percentage of kikentai icchi has been mastered.

There are several set foot movements that comprise the fundamentals of kendo. Among them is suri-ashi, or sliding, and fumikomi or stomping. The basic kamae, or posture, is one where the right foot is in front and the left foot is in the back with the heel slightly lifted. When moving forward the front foot is moved first, and when going backward the left foot takes the lead. It took a little while to get used to this gliding process, as the natural tendency is to drag one's feet.

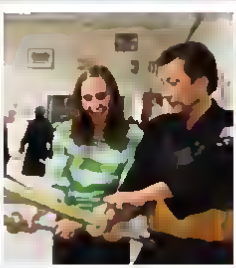
I decided to talk with some of the participants who made all this coordinated movement look easy. Isabella Church has been studying kendo for the last 18 years and has attained the rank of 5th dan. Her initial encounter with kendo had her falling in love with its philosophy. "It's not just a physical activity but a discipline. It is a philosophy that incorporates your mind, and it allows me to respect myself and my opponent and work on self-improvement. It parallels life."

Beginner Alexandra Ragheb started kendo a little over a year ago thanks to her fiancé who has been studying since high school. "At first the footwork was challenging, as well as mastering the proper etiquette and respect as everything is so stylized. I started kendo when we moved to NY, as it allows me to leave the lifestyle of the city behind."

For those desiring an intense workout of body and mind, look no further than kendo.

——Reported by *Stacy Smith*

Shidogakuin NY
265 Madison Ave., 5th Fl., (Entrance on 38th St., and entrance reads "Kyokushin-Kai Dojo")
New York, NY 10016
www.shidogakuin.com
*Shidogakuin also has dojos in Westchester County, NJ, CT, DC and Miami, FL.



◀ Kato Sensei showing the egg-sized space between the left and right hands when holding the bamboo sword.

▲ The writer engaging in actual kendo after a quick briefing from Kato Sensei

▼ The class sits seiza-style as they put on their men and prepare to engage in kendo

We help you sculpt your body.

Beauty Interview: Megumi Sabas from Bradelis New York

Tell us what Bredelis New York specializes in?

We are a custom-fit lingerie company. Our bras are designed in a way that allows us to custom-fit them for each individual woman based on her unique needs and concerns. We find the best fitting lingerie for each customer after a thorough consultation with her about her concerns, as well as analyzing how she wears lingerie. The way women wear most other lingene, does affect the shape of the body. For example, most bras will push your breast tissue to the sides and to the underarms, back and upper stomach. BradelisNY bras address this problem by using a uniquely developed lingerie fitting system called Bradelis NY Step I,II,III Decolletage. Our Bras help you sculpt your body while maximizing the charm of your shape.

How does that work?

Our Bras are specifically designed for that. Our Step I bra is made to redefine the contour line of the breast by collecting and repositioning breast tissue from the back, underarms and upper abdomen. Our Step II bra contours the breasts for a fuller look, and our Step III bra enhances decollete line with intense lift.

What are some popular items?

Since its release earlier this year, our Prima Mold Collection has been the biggest selling item. Its smooth mold cup and solid back support are perfect for a clean outer look. Our Ashley collection, which feature sheer stretch lace has also proved to be very popular.

Please share your health and beauty secrets.

For 10-15 minutes after bath time, I do a breast exercise by stretching my arms, relaxing my shoulders and massaging my neck and shoulders, etc. It's simple but works well for me.

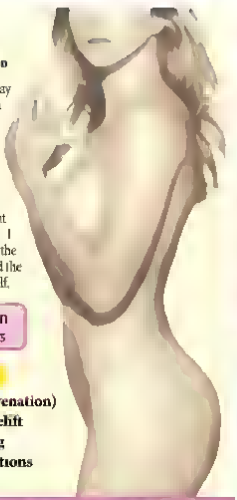
"Many of our customers have breast and body shape issues after childbirth. I enjoy sharing my experience with them and give them practical advice," says Ms. Sabas.

Bradelis New York
SOHO: 211 Elizabeth St., New York, NY 10012
TEL: 212-941-5629 / www.bradelisny.com
Madison Ave: 86 Madison Ave., New York, NY 10016
Flushing: 135-20 39th Ave., Ste HL 219, Queens, NY 11354
Los Angeles: 1757 Carson St. Ste F, Torrance, CA 90501

Patient's Voice

A patient who had multiple cosmetic surgeries: Eyelid rejuvenation, nose reshaping, jawline alteration

As I grew older, I became extremely unhappy with the way I looked. A friend of mine who had breast augmentation surgery introduced Dr. Loving to me. My eyelid rejuvenation surgery was a success. I was so happy with the result that I decided to have nose reshaping done followed by jaw alteration. I love my new face. What's more, the result was so natural that no one realized that I had a facelift. Friends and colleagues were giving me positive comments. "You're looking great these days!" "Aren't you looking younger as you age?" I had thorough counseling, so I was able to receive the treatments without worrying. Thank you Dr. Loving and the staff for making me beautiful and being proud of myself.



Special Offer on Breast Augmentation
Until November 30th. Call for more details

AVAILABLE TREATMENTS

- Eye surgery (double eyelid & eyelids rejuvenation)
- Breast augmentation - Breast lift - Facelift
- Buttocks lift - Browlift - Nose reshaping
- Liposuction - Fat transfer - Botox injections
- Juvederm Injection , , more!

Charles K. Loving Jr., M.D.
17 East 84th St. (bet. 5th & Madison Ave.)
TEL. 212-861-7373 / dr17e84@verizon.net
FREE Consultation

Board Certified by the American board of plastic surgery
Member of the American Society of Plastic Surgeons

10% Off For New Customers

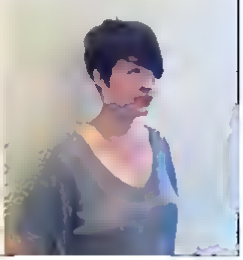
Wave 55 Hair Salon
1059 2nd Ave. (bet. 55th & 56th St.)
New York, NY 10022
212-355-7399 / www.wave55salon.com
Tue-Sat: 11am-8pm, Sun. 11am-6pm

DRESS
HAIR SALON BY MIWA

10% OFF
We offer 10% off for first time customers

166 Elizabeth St., (bet. Kenmore & Spring Sts.)
646-912-9644 | 347-962-5173 (Japanese line)
www.dress-hairsalon.com

Offers Services with MARIE NAILS



Beauty Guide

Indicated prices are basic haircut price for hair salons and recommended treatment price for spas

© Coupon available at www.chopsticksny.com

★ Chopsticks NY available to pick up

HAIR SALON

Upper West — Hoshi Coupa III — $40-
2901 Broadway (at 108th St.)
212-663-0460

Upper East — Giovanni-Sacchi — $50-
1374 Lexington Ave. (bet. 90th & 91st St.)
212-860-5557

Upper East — Michi* — $50-
208 E. 60th St. (bet. 2nd & 3rd Ave.)
212-752-3225

Upper East — Tokuyama Salon*

With experience in the magazines, fashion shoots, Tokuyama's stylists bring out glamour and beauty suited to each customer. A glamorous makeover can be done in one visit. The salon's interior gives a sense of serenity with its antique decoration.

230 E. 83rd St. (bet. 2nd & 3rd Ave.) — $60-
646-666-8565 www.tokuyamasalon.com

Upper East — Tomoko Shima Hair Salon* — $80-
171 E. 92nd St. (bet. Lexington & 3rd Ave.)
212-722-4828

Midtown West — Midoma Salon-Gallery — $100-
545 8th Ave. (bet. 37th & 38th St.)
917-432-2067

Midtown West — Mingla Salon New York — $80-
10 W. 56th St. 2 Fl. (bet. 5th & 6th Ave.)
212-459-3320

Midtown West — Mitzu — $125-
57 W. 57th St. #1204 (at 5th Ave.)
212-957-5360

Midtown East — Eiji Salon — $125-
601 Madison Ave. 5 Fl. (bet. 57th & 58th St.)
212-838-3454

Midtown East — Hair Mates Midtown* — $80-
114 E. 40th St. (bet. Lexington & Park Ave.)
212-986-2530

Midtown East — Hazuki Hair — $30-
328 E. 53rd St. (bet. 1st & 2nd Ave.)
212-755-2523

Midtown East — HEARTS New York Salon* — $70-
40 E. 54th St. (bet. Park & Madison)
212-980-8900

Midtown East — Hisako Salon* — $60-
141 E. 47th St. 2 Fl. (bet. 3rd & Lexington Ave.)
212-754-7940

Midtown East — Momotaro* — $70-
22 E. 49th St. 2 Fl. (bet. Madison & 5th Ave.)
212-753-2392

Midtown East — RH Plus Salon*

RH+

Try the newest perm technologies from Japan: the Digital Hot Wave and the Digital Perm / Japanese Straightening Perm. Combination. Also try Smoothing Solution Cashmere Luminance which smoothes hair effectively. ©

505 3rd Ave. 2 Fl. (bet. 33th & 50th St.) — $50-
212-644-8056 www.rhplusny.com

Midtown East — Salon Ishu — $67
70 E. 55th St. (bet. Park & Madison Ave.)
212-838-4744

Midtown East — VARTALI SALON — $95-
48 East 57th St. (bet. Park & Madison Ave.)
212-935-4640

Midtown East — Wava 55 Hair Salon — $50-
1059 2nd Ave. (bet. 55th & 56th St.)
212-355-7399

Chelsea — Cowlicks Japan*

Cowlicks

Cowlicks offers a full range of services: styling, color, conditioning treatments, perms, and Japanese hair straightening. In addition, you can offset your hectic day with relaxing bodywork done in a mellow environment.

137 W. 19th St. (bet. 5th & 7th Ave.) — $55-
212-367-2123 cowlicksjapan.com

Chelsea — Curvy Lashes & Hair — $45-
123 5th Ave. 2nd Fl. (bet. 19th & 20th St.)
347-623-2883

Chelsea — Hisako Salon* — $55-
183 7th Ave. (bet. 20th & 21st St.)
212-989-2233

Chelsea — Hoshi Coupa I — $50-
258 W. 19th St. (bet. 7th & 8th Ave.)
212-255-0770

Chelsea — Ken Shigematsu — $80-
256 W. 15th St. (bet. 7th & 8th Ave.)
646-234-1134

Chelsea — KIWA Salon* — $55-
234 W. 27th St. (bet. 7th & 8th Ave.)
212-620-3048

Chelsea — Reiko's Hair & Makeup — $50-
256 W. 15th St. (bet. 7th & 8th Ave.)
646-221-4817

Chelsea — Tomoko Shima Hair Salon* — $95-
235 W. 14th St. (bet. 7th & 8th Ave.)
646-438-9277

Gramercy — Hair Mates Union Square — $55-
23 E. 17th St. (bet. Broadway & 5th Ave.)
646-492-4750

Gramercy — Hayato New York*

HAYATO

The concept of HAYATO-NY is harmonizing the clients' inner beauty and outer appearance by using simple and natural styles to express their personalities. They provide the skilled techniques and sensitive customer service of Japan.

125 E. 23rd St. (bet. Park & Lexington Ave.) 2nd Fl. — $70-
212-473-7373 www.hayatosalons.com

West Village — Hair Mode — $50-
478 5th Ave. (bet. 11th & 12th St.)
646-391-4124

West Village — SEI-TOMOKO W4 — $35-
142 W. 4th St. (Washington Sq. Pk. & 8th Ave.)
212-477-5479

West Village — YUI SALON* — $70-
323 W. 11th St. (bet. Greenwich & Washington)
212-647-9303

East Village — 009 — $50-
318 E. 9th St. (bet. 1st & 2nd Ave.)
212-777-2020

East Village — Ampersand — $60-
242 E. 4th St. (bet. Ave. A & B)
212-228-3450

East Village — Olala* — $50-
149 Ave. A (bet. 9th & 10th St.)
212-777-5252

SPA COMBO for $78

1 Deep Cleansing Facial (Reg. $110) + FREE Massage
or
2 Facial with Neck-Firming Treatment (Reg. $130) + FREE Spa Manicure or + FREE Regular Pedicure

30 years of reliability & results

KSS BEAUTY SPA
www.kssbeautyspa.com
187 Centre St. (bet. Canal & Hester St.)
212 966 9531
Mon-Fri 10am-9pm Sat & Sun 10am-8pm

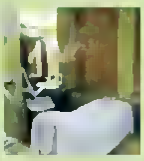
Hair and Make-up by Yuka

Hair Salon
OASIS
201-242-0554
170 Main St. 2nd Fl.
Fort Lee NJ
www.salon-oasis.net

The Japanese aesthetician provides optimal treatments tailored to the customer

First visit only — **All treatments 20% OFF**
Deep Pore Cleansing $95 → $76

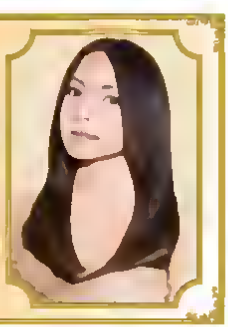
First time only — **Micro Dermabrasion** $90 (reg. $150)
Multi-Vitamin Facial $75 (reg. $120)



*Various other treatments are available.

Nihon Day Spa
15 W. 44th St. 10th Fl. (bet. 5th & 6th Ave.)
Mon-Fri 10am-9pm, Sat & Sun 10am-7pm
Reservations required. Please call for details 212-575-7692

TOKUYAMA SALON



New customers will get a FREE Head Spa or 30% OFF all services

230 East 83rd St. (between 2nd & 3rd Ave.)
646-666-8565 | 10am - 8pm | Last appt. 7pm
www.tokuyamasalon.com

East Village **Hair Oate**
329 Bowery (bet. 2nd & 3rd St.) | $50-
212-228-8381

East Village **Hair Mates Downtown***
13 3rd Ave (bet 7th & St. Marks Pl.) | $45-
212/777-4612

East Village **Hoshi Coope II**
214 E 9th St (bet. 2nd & 3rd Ave.) | $45-
212-505-0353

East Village **I Salon***
77 E 10th St (bet. 3rd & 4th Ave.) | $45-
212-505-0537

East Village **K2 Salon***
219 E 10th St (bet. 1st & 2nd Ave.) | $65-
212-260-5136

East Village **Kiyoro Salon***
15 E 12th St 2 Fl (5th Ave. & University Pl.) | $80-
212-414-4489

East Village **Pirka Salon***
233 E 4th St (bet. Ave. A & B) | $60-
212-673-6209

East Village **O Hair***
19 Bleecker St. (bet. Bowery & Layfayette St.) | $68-
212-614-6720

East Village **REBIRTH***

The new Japanese beauty salon in the East Village employs veteran Japanese stylists whose work has been featured in fashion shows and magazines. Experience the treatments and gracious customer service the Japanese way.
304 E 6th St (bet. Ave. B & C) | $60-
212-677-4742 www.rebirthny.com

East Village **Redge Salon**
263 E 10th St (bet. Ave. A & 1st Ave.) | $45-
212/777-3343

East Village **SALON VIJIN***

Salon Vijin has reopened in the Lower East Side with a new pass on to evolve to the latest hairstyles and design trends providing even more sophisticated services and technology. First-time customers receive 25% discount
22 East 1st St (bet. Bowery & 2nd Ave.) | $60-
212-664-0664 www.salonvijin.com

East Village **SEI-TOMOKO 02**
126 E 4th St. (bet. 1st & 2nd Ave.) | $35-
212-473-3320

East Village **SEI-TOMOKO E13**
240 E 13th St (bet. 2nd & 3rd Ave.) | $35-
212-533-4813

East Village **Shizeo**
527 E 6th St (bet. Ave. B & C) | $65-
212/777-2121

East Village **Takamichi Hair***
263 Bowery St (bet. Houston & Stanton St.) | $120-
212-420-7979

East Village **Ueno Salon***
408 E 9th St (bet. Ave. A & 1st Ave.) | $85-
212-505-7773

East Village **Yo-C Salon***

The owner stylist Yoshi utilizes funky & edgy styles of Tokyo elegance of Paris and aggressiveness of NY styles and highlights individual customers personality. A comb not on of Japanese Straight Perm and cut is $300 & up. Student discount available
275 E 5th St (bet. 2nd & 3rd Ave.) | $75-
212-529-0355 www.yo-csalon.com

Lower Mhn **Cocoro Salon**
122 Ludlow St New York, NY 10002 | $65
212-228-8388

Tribeca **Lotus Salon North Moore**
34 North Moore St (bet. Varick & Hudson St.) | $80
212 219-3539

Tribeca **Salon Musa**
156 Sullivan St (bet. Prince & Houston St.) | $75
646-484-6033

Soho **Dress hair salon ky MWA**

Your hair is also part of the way you dress but has your hair always left you behind? Enjoy changing your hairstyle freely like dressing. Our mission is to provide a one stop comb not on of hair rents color perms and Japanese techniques to grant you a new hair dress
196 Elizabeth St. (bet. Kenmare & Spring St.) | $65
646-812 9644 www.dress-hairsalon.com

Soho **Lotus Salon Prince St**
7 Prince St. (bet. Bowery & Elizabeth St.) | $80
212-219-3299

Brooklyn **Commune Salon & Gift**
191 Grand St (bet. Driggs & Bedford Ave.) | $60
718-384-7412

Long Island **LI Wave**
19 Haven Ave Port Washington NY 11050 | $40
516-883 3048

Westchester **Akane Salon**
7 E. Hartsdale Ave Hartsdale NY 10530 | $55-
914-946-0216

Westchester **Hair Studio NAKA***
267 Halstead Ave Harrison NY 10528 | $65
914-835-0045

Westchester **Hiro's Hair Salon***
280 Railroad Ave. Greenwich, CT 06830 | $35-
203/769-1620

Westchester **Momotaro***
2 Spencer Pl 2 Fl Scarsdale NY 10583 | $60
914-472-5897

Westchester **Salon Sesee**
19 E Hartsdale Ave Hartsdale NY 10530 | $40
914-946-7475

New Jersey **Akane Salon***
2024 Center Ave Fort Lee NJ 07024 | $40
201-461-3644

New Jersey **Katseko Salon***
2039 Lemoine Ave. Esmt. Fort Lee NJ 07024 | $80
201-585-9939

New Jersey **Michi Beauty Salaa**
585 River Rd. Edgewater NJ 07020 | $50
201-941 1853

New Jersey **Salon Oasis**
170 Main St. Fort Lee, NJ 07024 | $45
201/242-0554

New Jersey **Salaa Tamo**
1017 Parker Ave Fort Lee NJ 07024 | $50
201-945-0501

New Jersey **Tash Hair Supreme***
1550 Lemoine Ave. Fort Lee, NJ 07024 | $45
201-461-3637

SPA

Upper West **Salon de Tokyo***
200 W 57th St #1308 | $70-
212.757-2187

Midtown West **Excy Laser Hair Removal***
147 W 35th St. (bet. Broadway & 7th Ave.) | $30-
212-695-1888

Stress-less in Chelsea
Relax with a full body Shiatsu, Reiki or Reflexology session.
Cowlicks Japan
Hair and Shiatsu Salon
137 West 19th Street
(between 6th & 7th Avenue)
212 • 367 • 2123
cowlicksjapan.com

Become Beautiful with
Face Reduction Care Technique & Unequal Face Care
Global Esthetic Leader
64 salons in Korea and 4 in Japan
Body-line Care Pelvis Care Arms Care
Back Care Hip & Pelvis Care Belly Muscle Care
Thigh Thinning Care Body Weight Care
Curved Legs Care Breast Care
Bone Therapy has become a hot topic in the Japanese media, and has become incredibly popular in Japan.
See the website for details
www.beautymade.com/en/
yaksonhouse.co.jp
SINCE 1975
YAK SON HOUSE
38 W. 32nd St. #601 New York, NY 10001
Tel: 212-564-7474

Midtown West **Nihon Day Spa**
15 W 44th St 10 Fl (bet. 5th & 6th Ave.) 212-575-7632 — $40-

Midtown West **SHIZUKA New York**
7 W 51st St 6 Fl (bet 5th & 6th Ave.) 212-644-7400 — $65-

Midtown East **Hana Day Spa***
208 E 60th St (bet. 2nd & 3rd Ave.) 212-752-9229 — $100-

Midtown East **MOONFLOWER SPA***
9 E 41st St 3 Fl (bet Madison & 5th Ave.) 212-683-8729 — $75-

Midtown East **Spa Martier**
1014 2nd Ave (bet. 53rd & 54th St.) RSVP 781-8758 — $40-

Korea Town **Aera Wellness Spa**
40 W 33rd St (bet. 5th Ave. & Broadway) 212-695-0559 — $130-

Korea Town **YAK SDN HOUSE***
36 W 32nd St #01 (bet. Broadway & 5th Ave.) 212-564-9474 — $150-

Chelsea **Fabyloes Living**
145 W 28th St 9 Fl (bet 6th & 7th Ave.) 212-675-0558 — $100-

Chelsea **Mist Beauty**
145 W 28th St, 9 Fl (bet 6th & 7th Ave.) 212-643-3447 — $45-

Chelsea **Sepple Spa**
55 W 19th St 2 Fl (bet. 5th & 6th Ave.) 212-929-5948 — $85-

East Village **TAMAGO Skincare**
236 E 13th St (bet 2nd & 3rd Ave.) 212-505-1539 — $43-

Chelsea **New York Electrolysis**

Offering comprehensive electrolysis treatment by highly trained Japanese electrologist with 10+ years of experience. Electrolysis is the only proven method of permanent hair removal. Call for free consultation. You have nothing to lose but your unwanted hairs!
19 W 21st St #804 (bet. 5th & 6th Ave.) 917-210-4388 ext. 101 www.electrolysisnyc.com — $50-/15m n

Lower Mhn **Conee Beauty Center**
121 Baxter St (bet. Canal & Hester St.) 212-941-7118 — $35-

Lower Mhn **Facial Spa**
170-172 Canal St. (Mott & Elizabeth St.) 212-625-5114 — $35-

Lower Mhn **KSS BEAUTY SPA**

Offering quality services for over 30 years. KSS Beauty Spa provides a complete range of beauty services including facials, microdermabrasion, permanent makeup, spa treatments, massages and nail care. New customers mention Chopsticks NY can get Eyelash Extension for $60 (save $20). Permanent Eyebrows for $150 (a 50% discount). Also local customers may receive 1st time deep cleans ng facial for $30.
187 Centre St (bet. Canal & Hester St.) 212-966-9631 www.kssbeautyspa.com/ — $35-

Lower Mhn **Spring Thyme Wellness Spa**
40 Exchange Pl #912 (William & Broad St.) 212-365-4373 — $40-

Queens **este de doronko**
113-43 Queens Blvd Forest Hills, NY 11375 917-886-4004 — $60-

Queens **Spa Castle**
131-10 11th Ave. College Point, NY 11356 718-939-6300 — $35-

Westchester **este de doronko***
21 Lake St. White Plains, NY 10603 917-886-4004 — $60-

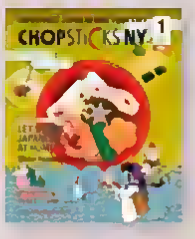
New Jersey **Hiro's Day Spa**
45 Franklin Ave Ridgewood, NJ 07450 201-445-1311 — $70-

New Jersey **King SPA Fitness**
321 Commercial Ave Palisades Park, NJ 07650 201-947-0955 — $45-

Format ad from $64 per month.
Please contact us for detail
CHOPSTICKS NY
TEL: 212-431-9970

* Chopsticks NY available to pick up

Subscribe now
for only **$19.99**/year
Get the month's full listings on Japanese dining, shopping and events around town
We will deliver CHOPSTICKS NY to your door



Call Us at
212-431-9970 or email:
reader@chopsticksny.com
CHOPSTICKS NY
www.chopsticksny.com

CHOPSTICKS NY®

Published on every 4th Friday of the month.
Pick up your free copy at 150 street distribution boxes in Manhattan.

STREET BOX DISTRIBUTION

▸ UPPER WEST SIDE
15 Amsterdam Ave (62 & 61 St.)
228 Amsterdam Ave (70 & 71St.)
377 Amsterdam Ave (78 & 79 St)
382 Amsterdam Ave (78 & 79 St)
502 Amsterdam Ave (84 & 85 St.)
540 Amsterdam Ave (86 & 87 St)
642 Amsterdam Ave (91 & 92 St)
685 Amsterdam Ave (93 & 94 St)
695 Amsterdam Ave (94 & 93 St)
252 W 96th St (B way & West End)
2355 B way (86 & 85 St.)
2221 B way (79 & 80 St.)
1885 B way (62 & 63 St.)
1986 B way (67 & 68 St.)
2006 B way (66 & 65 St.)
2700 B way (103 & 104 St.)
2940 B way (110 & 111 St.)
2950 B way (115 & 116 St.)

▸ UPPER EAST SIDE
410 1st Ave (61 & 60 St.)
1187 1st Ave (64 & 65 St.)
1208 1st Ave (65 & 66 St.)
1331 1st Ave (71 & 72 St.)
1445 1st Ave (75 & 76 St.)
1483 1st Ave (78 & 77 St.)
1473 1st Ave (77 & 78 St.)
1513 1st Ave (79 & 80 St.)
1569 1st Ave (82 & 81 St.)
1631 1st Ave (85 & 84 St.)
1821 1st Ave (96 & 97 St.)
1579 1st Ave (88 & 87 St.)
1701 1st Ave (86 & 83 St.)
1180 2nd Ave (62 & 63 St.)
1223 2nd Ave (64 & 65 St.)
1299 2nd Ave (68 & 69 St.)
1180 3rd Ave (68 & 69 St.)
1292 3rd Ave (73 & 74 St.)
1535 3rd Ave (86 & 87 St.)
1428 3rd Ave (80 & 81 St.)
1585 3rd Ave (89 & 90 St.)
1622 3rd Ave (91 & 92 St.)
1294 Lexington Ave (67 & 68 St.)
937 Lexington Ave (71 & 72 St.)
69th St Hunter College (68 & 69 St.)

▸ MIDTOWN WEST
1032 5th Ave (40 & 39 St.)
593 10th Ave (42 & 41 St.)
656 10th Ave (46 & 45 St.)
814 10th Ave (54 & 55 St.)
955 10th Ave (56 & 57 St.)
871 10th Ave (57 & 56 St.)
899 10th Ave (58 & 59 St.)
592 10th Ave (58 & 59 St.)

▸ MIDTOWN EAST
640 1st Ave (36 & 35 St.)
721 1st Ave (38 & 37 St.)
875 1st Ave (45 & 46 St.)
877 1st Ave (49 & 50 St.)
931 1st Ave (51 & 52 St.)
943 1st Ave (52 & 51 St.)
915 1st Ave (54 & 55 St.)
1078 2nd Ave (58 & 57 St.)
348 1st Ave (55 & 56 St.)
401 1st Ave (59 & 60 St.)
659 2nd Ave (37 & 36 St.)
749 2nd Ave (40 & 41 St.)
852 2nd Ave (45 & 46 St.)
924 2nd Ave (49 & 50 St.)
1076 2nd Ave (57 & 56 St.)
734 3rd Ave (45 & 46 St.)
750 3rd Ave (43 & 44 St.)
900 3rd Ave (50 & 49 St.)
850 3rd Ave (51 & 52 St.)
958 3rd Ave (52 & 53 St.)
900 3rd Ave (54 & 55 St.)
936 3rd Ave (56 & 57 St.)
952 3rd Ave (57 & 58 St.)
957 3rd Ave (59 & 60 St.)
459 Lexington Ave (45 & 46 St.)
465 Lexington Ave (46 & 45 St.)
500 Lexington Ave (48 & 47 St.)
575 Lexington Ave (51 & 52 St.)
551 Lexington Ave (52 & 51 St.)
610 Lexington Ave (53 & 52 St.)
139 57th St (Lexington & 3 Ave.)
130 59th St (Lexington & Park Ave.)

▸ CHELSEA
860 B way (19 & 20 St.)
930 B way (22 & 23 St.)
1123 B way (25 & 26 St.)
1150 B way (27 & 28 St.)
1178 B way (28 & 27 St.)
90 5th Ave (14 & 15 St.)
100 5th Ave (15 & 16 St.)
115 5th Ave (13 & 16 St.)
460 6th Ave (14 & 15 St.)
568 6th Ave (16 & 15 St.)
727 6th Ave (23 & 24 St.)
750 6th Ave (25 & 24 St.)
777 6th Ave (27 & 26 St.)
166 6th Ave (19 & 18 St.)
268 8th Ave (23 & 24 St.)
300 8th Ave (25 & 24 St.)
322 8th Ave (26 & 27 St.)
357 8th Ave (30 & 29 St.)
238 10th Ave (24 & 23 St.)

▸ GRAMERCY
336 1st Ave (20 & 19 St.)
441 1st Ave (25 & 26 St.)
388 1st Ave (26 & 27 St.)
487 1st Ave (28 & 29 St.)
540 1st Ave (32 & 33 St.)
575 1st Ave (33 & 32 St.)
591 1st Ave (34 & 33 St.)
622 2nd Ave (34 & 35 St.)
575 2nd Ave (32 & 31 St.)
566 2nd Ave (31 & 32 St.)
227 Lexington Ave (33 & 34 St.)
154 Lexington Ave (30 & 31 St.)
50 Lexington Ave (25 & 26 St.)
14 Lexington Ave (22 & 23 St.)
257 Park Ave S (23 & 22 St.)
11 Madison Ave (26 & 25 St.)
132 Madison Ave (31 & 32 St.)

▸ WEST VILLAGE
4 W 14th St (5 & 6 Ave.)
10 5th Ave (8 & 9 St.)
12 University Pl (8 & 7 St.)
421 Bleeker St. (Bleeker & Bank)
535 Hudson St. (Hudson & Charles)
576 Hudson St. (Hudson & W 11)
326 Bleeker St. (Bleeker & Christopher)
206 Varick St (Varick & W. Houston)
133 Varick St (Varick & King)
150 Varick St (7 Ave. & Varick St)
1 Minetta St. (6 Ave. & Minetta St.)
340 Ave of the Americas (8 Ave & W 4th St.)
330 Ave of the Americas (8 Ave & Waverly Pl.)
740 Broadway (Astor Pl.)

▸ EAST VILLAGE
65 5th Ave (13 & 14 St.)
253 1st Ave (14 & 15 St.)
950 Broadway (B way & 13 St.)
705 Broadway (B way & 10 St.)
91 1st Ave (1st Ave & E 5th St.)
100 1st Ave (1st Ave & E 5th St.)

▸ BELOW HOUSTON
384 Broadway (B way & White St.)
317 Broadway (B way & Thomas St.)
200 Broadway (B way & Duane St.)
606 Broadway (B way & Warren St.)
130 Church St. (Church & Murray St.)
90 Franklin St (Church & Franklin St.)
25 Ave of the Americas (6th Ave & Walker St.)
3376 W B way (W B way & Grand St.)
143 Prince St (W B way & Prince St.)
482 W B way (W B way & W Houston)
145 Greene St (Greene & W Houston)
311 B way (B way & W Houston St.)
110 W B way (Read St. & W B way)
81 Hudson Street (Harrison & Hudson)

Shiatsu Everyday: Stay Healthy by Stimulating Tsubo Points

"Tsubo" is an important therapeutic point or acupressure point in shiatsu massage. Each point sitting on the meridian line (energy flow line) of the body is related to the organs and internal systems, and by stimulating tsubo points you can improve energy flow and maintain health. Get to know which tsubo point is effective for a certain symptom and train in self-shiatsu. This month, we introduce tsubo points for headaches.

印堂 INOŌ

This point is located in the middle of both eyebrows. Effective for headaches /migraines occurring on the sides of the head.

太陽 TAIYŌ

Hollow points about 1 inch back towards the ears, from the center point between the outer corners of the eyes and the outer ends of eyebrows. Effective for headaches/migraines occurring on the front part of the head as well as dizziness.

合谷 GŌKOKU

A hollow point at the joint of the thumb bone and index finger bone on the back of the hand. This is an almighty tsubo point that has a lot of positive effects including relieving headaches of all areas as well as shoulder pain.

天柱 TENCHŪ

Two hollow points about 1.5 inches away from the joint area of the lower bottom of the skull and cervical vertebrae. Effective for headaches /migraines occurring at the back of the head.

How to Give Pressure to Tsubo Points

Each spot is to be pushed for 10 seconds. Do not give strong pressure all at once, but rather slowly enhance finger pressure to the tsubo. If you hit the deepest point, stay there for 10 seconds and release slowly. Pause a little and do that one more time. Repeat at least 3 times.

Instruction by Yuko Nozaki, LAc, of iDo Holistic Center
22 E. 49th St. (bet. Madison & 5th Aves.)
New York, NY 10017
TEL. 212-599-5300 / www.idocenter.com

Illustration by Ai Tateisayoshi

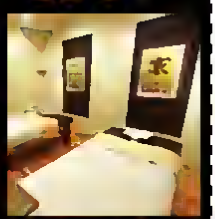
MORLEDGE MEDICAL

ACUPUNCTURE	VACCINATION
Sohee Lee, MD, who was trained in both western medicine and acupuncture, tailors treatments according to your individual symptoms	• Flu Vaccines • Hepatitis Vaccines • Yellow Fever Vaccines • Flu Vaccine Clinics also offered at your place of business
TRAVEL MEDICINE	**CORPORATE & HOTEL SERVICES**
• For a healthy trip or visit to international countries • Seek pre-travel immunizations and medical advice	• On-site corporation flu clinics • Customized care for key employees • On-site care for guests at NYC hotels

212-583-2830
Louis J. Morledge, MD • Sohee Bidol-Lee, MD • Danielle North, PA
150 East 58th St., 18th Fl. New York, NY 10155 (East of Lexington Ave.)
www.morledgemedical.com

Subscribe CHOPSTICKS NY
for only **$19.99**/year[1]
Call Us at 212-431-9970 or email reader@chopsticksny.com

90 MIN SAUNA & MASSAGE
50% OFF!
Bring the AD to get a discount
90MIN PACKAGE
Reg. $140 → **$68**
30min herbal sauna & 60min massage of either Shiatsu/Deep tissue/Swedish
*New clients only



iDo Holistic Center is a premier Massage & Spa facility providing optimal massages in Midtown New York.

医堂 iDO Holistic Center
TEL: 212-599-5300
www.idocenter.com
22 E. 49th St. 3rd Fl (bet. Madison & 5th Ave.)

Health Guide

Recommended treatment prices are indicated
Minimum price is indicated under chiropractic.

Coupon available at **www.chopsticksny.com**

★ Chopsticks NY ava lable to pick up

SHIATSU

Upper West — Your True Self
501 Seminary Row (at Amsterdam Ave.) | 212-678-4251 | $75 /60m n

Midtown West — Eedo Seitai Shiatsu
241 W 30th St, 2 Fl (bet. 7th & 8th Ave.) | 973-951-2539 | $90 /50m n

Midtown West — Osaka Health Spa 46
37 W 46th St. 3 Fl (bet. 5th & 6th Ave.) | 212-575-1303 | $120 /60m n

Midtown West — Shion do Tokyo
200 W. 57th St. #1308 (at 7th Ave.) | 212-757-2187 | $70 /60m n

Midtown East — Do-in Center

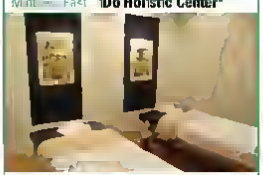
Correct vertebral alignment to recover your health and prevent injury. At Do-in Center. First time customers will receive this 90 minute seitai treatment including 30 min consultation for $200 (each additional visit will be $160.) Also buy a 10 treatment package and get 1 free. A free pelvic assessment is available for first time customers. For seitai and shiatsu call for appointments. Open Mon to Fri 10 am to 6 pm and Sat 3 to 6 pm.

141 E. 55th St. 2E (bet. Lexington & 3rd Ave.) | 212-737-3114 | www.do-in-center.com | Seitai

Midtown East — ensa NY LLC
16 E. 41st St. #2 (bet. Madison & 5th Ave.) | 212-661-5151 | $75 /50m n

Midtown East — Herbal Fairy Wellness Spa
333 E 49th St. Lobby O (bet 1st & 2nd Ave.) | 212-269-3698 | $90 /50m n

Midtown East — iDo Holistic Center*



The destination for physical and mental wellness. Japanese massage spa. iDo Holistic Center specializes in shiatsu, acupuncture, and herbal medicine to make your dreams of a healthy life come true. To new clients they are currently offering the Over-50% Off Massage Package which includes 30 minutes of herbal sauna and 60 minutes of massage (choice of Shiatsu, Deep tissue and Swedish massages) for $68 (reg. $140).

22 E. 49th St. (Madison & 5th Ave.) | 212-593-5300 | www.idocenter.com | $30 /hour

Midtown East — Kenkodo Inc
211 E. 53rd St. (bet. 2nd & 3rd Ave.) | 212-980-0088 | $60 /50m n

Chelsea — Cowflicks Japan*
137 W. 19th St. (bet. 6th & 7th Ave.) | 212-367-8123 | $40 /30min

East Village — Keisy
229 E. 9th St. 2 Fl (bet. 2nd & 3rd Ave.) | 212-253-6171 | $45 /60min

Lower Mhn — Health Trust CO
23 Pell St. 2 Fl (bet. Mott & Doyers St.) | 212-608-2212 | $40 /60m n

Lower Mhn — Whole Health Wellness Center & Med Spa
34 Howard St. 2 Fl (bet. Bowery & Crosby St.) | 212-625-8966 | $55 /60m n

New Jersey — Endo Seitai Shintsu NJ
23 Kingsland St. 2 Fl. Nutley, NJ 07110 | 973-951-2939 | $90 /60min

ACUPUNCTURE

Midtown West — Nihon Medical Group
15 W. 44th St. 10 Fl (bet. 5th & 6th Ave.) | 212-575-8910 | $70 & up

Midtown West — Vital Balance Healing Center
241 W. 37th St. #405 (bet. 7th & 8th Ave.) | 212-470-3258 | $95 /60min

Midtown West — Yamaguchi Acupuncture*

One of the most distinguished acupuncturist and Kampo herbalists with 34 years of experience. Licensed in NY and Japan, specializes in pain management, sports injury, menopause, infertility, allergy and digestive problems. www.yamashurbs.com

161 W. 54th St. #21 (bet. 5th & 7th Ave.) | 212-246-7566 | www.yamaguchiacupuncture.com | Acupuncture

Midtown East — Acumed Center*
150 E. 56th St. #1C (bet. 3rd & Lexington Ave.) | 212-888-8677 | $80 /90min

Midtown East — Amy Nature Center
137 E. 47th St. 1 Fl (3rd & Lexington Ave.) | 212-317-9720 | $80 /visit

Chelsea — Love & Compassion
48 W. 21st St. 7 Fl (bet. 5th & 6th Ave.) | 212-242-8701 | $140 /120min

Chelsea — SuHu Natural Health
1 Union Sq. W. #715 (at E. 14th St.) | 212-691-8281 | $80 /visit

Queens — Chee Gui
133-47 Sanford Ave. #1B Flushing, NY 11355 | 718-961-7222 | $60 /45m n

Long Island — Kimura Acupuncture
837 W. Hills Ave. Williston Park, NY 11596 | 516-892-1292 | $60/acu $40/air

New Jersey — Dr Hong
6135 Bergenline Ave. #3, West NY, NJ 07093 | 201-854-8488 | $70 /30min

DOCTOR

Upper East — Charles K. Loving*
17 E. 94th St. (bet. 5th & Madison Ave.) | 212-861-7373 | Colorectal Surgery

Midtown West — Anshin Medical Health Care
36 W. 44th St. #303 (bet. 5th & 6th Ave.) | 212-730-3010 | General Clinic

Midtown West — Nihon Medical Group
15 W. 44th St. 10 Fl (bet. 5th & 6th Ave.) | 212-575-8910 | General Clinic

Midtown East — Hiroyo Fujiwaki PhD
117 E. 37th St. #1A (bet. Lex & Park Ave.) | 212-286-2627 | Psychologist

Midtown East — iDo Holistic Center*

Do Holistic Center specializes in Kampo. Eastern herbal medicine and provides treatments for physical and psychological problems unique to females (PMS, menopause), migraines, allergy and constipation. A 30-min consultation is $20 (reg. $60) for new patients.

22 E. 49th St. (Madison & 5th Ave.) | 212-593-5300 | www.idocenter.com | Herbal Medicine

Midtown East — Japanese Medical Practice
55 E. 34th St. 2 Fl (bet. Park & Madison Ave.) | 212-889-2118 | General Clinic

Midtown East — Midtown Dental Group
155 E. 55th St. #301 (bet. Lex & 3rd Ave.) | 212-753-5505 | Dentist

Midtown East — Morledge Medical
150 E. 58th St. 18E (at Lexington Ave.) | 212-593-2830 | Clinic

Chelsea — Haruno Miyamoto SW
364 W. 18th St. #3C (bet. 8th & 9th Ave.) | 347-403-3508 | Social Worker

New Jersey — Edgewater Family Care Center
725 River Rd. #202, Edgewater, NJ 07020 | 201-943-4040 | General Clinic

New Jersey — Japanese Women's Center
570 Palisade Ave. 3 Fl. Teaneck, NJ 07666 | 201-747-2284 | OBGYN

New Jersey — New Jersey Clinic
2231 Lemoine Ave. Fort Lee, NJ 07024 | 201-944-1009 | OBGYN Gastro

CHIROPRACTIC

Upper East — Cucci Chiropractic*

Japan has used "bonesetters" to help with many conditions for thousands of years. Chiropractors align the spine assuring normal nerve function. Dr. Cucci is a specialist in achieving optimal health and wellness for his patients.

131 E. 61st St. (bet. Park & Lexington Ave.) | 212-980-9332 | www.cucci-chiropractic.com | $100- /visit

OTHER

Midtown East — Pilai Thai Massage
211 E. 43rd St. (bet. 2nd & 3rd Ave.) | 347-806-4836 | $100 /60min

Upstate — Body By Chizuru
40 Memorial Hwy. New Rochelle, NY 10801 | 917-699-9670 | Personal Trainer

Format ad from $64 per month.
Please contact us for detail
CHOPSTICKS NY
TEL: 212-431-9970

Charms in Japan

Mori Shio

It's been believed in Japan that salt has the power to purify things, drive away evil spirits, and create new energy. People often place Mori Shio, a piling salt on a small plate if they want to purify a point. For example, the low energy points such as entrance, kitchen and bathroom should have their power enhanced by Mori Shio. It is also effective to use Mori Shio when you start driving a brand new car or move into a new house. To apply Mori Shio, place about 10 grams of unrefined, natural salt on a small white or unglazed plate and make a pile-up shape as shown. Replace salt once every one or two weeks. The used salt should be thrown away.

Courtesy of Briana Nishimura / http://members.at.mfoseek.co.jp/briana/
Illustration by Mikiko Kanno

Let's Eat the Season ~Lotus Root Mochi~

People crave hearty foods as the temperatures get colder and root vegetables are the perfect ingredients for such dishes. Called renkon in Japan, lotus roots are often used for simmered dishes and used in a sweet and savory stir-fried dish called kinpira. This time, Misako-sensei maximizes the starchy features of lotus roots to create a unique dish. The *Lotus Root Mochi* provides gooey, sticky mochi-like like texture without using rice at all. It can be an appetizer, snack, main dish and a great accompaniment of sake. From a nutritional point of view, lotus roots are rich in Vitamin C and the gooey component can create a shield for the mucous membranes of digestive and bronchial organs and nose, helping to protect against acid and bacteria.

[INGREDIENTS] (3-4 servings)
❒ 7-inch long fresh lotus root
❒ 2-3 tbsp katakuri-ko (potato starch)
❒ Salt to taste ❒ 1 tbsp sesame oil ❒ Lemon to taste ❒ 2-3 tbsp white vinegar or rice vinegar

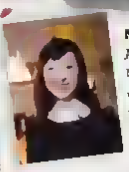
[DIRECTIONS]

1. Fill a bowl big enough to fit the entire lotus root with water and a few tablespoons of white or rice vinegar.
2. Peel off the skin of the lotus root with a peeler or knife and dip it into the vinegar water to prevent discoloration.
3. Pat the lotus root dry and cut 10 very thin slices. This will go on top of each mochi.
4. Cut 2 inches off the lotus root and cut this piece into smaller pieces. (Not too small since these will give some crunchy texture to the mochi)
5. Grate the rest of the lotus root and squeeze out excess liquid.
6. In a bowl, combine the small pieces of lotus root from step 4, grated lotus from step 5, a pinch of salt and katakuri-ko. Mix well.
7. Heat a frying pan and coat the bottom with a generous amount of sesame oil.
8. Spoon some mochi batter into the oil and top each mochi with a thinly sliced lotus root from step 3. Fry each side for about 5 minutes or until golden brown.
9. Drain them on a paper towel.
10. Serve them with soy sauce and lemon wedges.

Pick-up Ingredient: Katakuri-ko

Originally made from the root of katakuri flower and now made from potatoes, this flour has been used as a thickening, stiffening and gluing agent in Japanese cooking. It's a magical ingredient that can drastically change texture and appearance. Authentic kara-age (Japanese style fried chicken) uses katakuri-ko and is successfully given a crunchy texture. Traditional Japanese sweets mix the flour into base ingredients to get a jelly-like texture. Also, since the white color of katakuri-ko turns transparent once heated, it's often used for thickening clear soup.

TIPS Lotus root is unique as the texture changes depending on how you cook or cut them. This mochi has a sticky texture with a crunchy surprise inside. An easy, quick and yummy treat for everyone!



MISAKO SASSA
Japanese cooking instructor/food consultant
Misako teaches authentic Japanese cooking, focusing on simple, delicious and healthy home-style cooking using seasonal and local ingredients.
Website: Japaneseculinaryacademyny.com
Cooking video: nyl.page.com

ASIAN FLAVORS AT HOME WITH KIKKOMAN THAI-STYLE CHILI SAUCE

Asian cuisine always entices us with its sweet, sour, spicy, and complex flavors drawn from a mixture of exotic herbs and spices. Within Asia, each country has its own unique regional cuisines. Many think it's impossible to make Asian dishes at home, but Kikkoman Thai-Style Chili Sauce will ease your worries. We show how easy it is to bring Asian food to your table.

THAI STYLE CHILI SAUCE

An excellent accompaniment to Thai, Southeast Asian and Chinese recipes, it provides a balanced blend of red chili paste and cayenne mixed with vinegar, sugar and seasonings. Use it right from the bottle or spice it up with other seasonings to create dipping sauces or dressings with a Thai twist.

kikkoman
seasoning your life

www.kikkomanusa.com

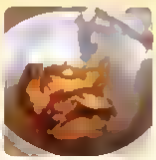
THAI-STYLE BUFFALO WINGS

Ingredients (serves 1-2)
- ☐ 3 chicken wings (3 drumsticks and 3 wings)
- ☐ Salt to season
- ☐ Oil to deep-fry

(Sauce)
- ☐ 3 tbsp Kikkoman Thai-Style Chili Sauce
- ☐ 1½ tsp soy sauce
- ☐ 1½ tsp honey
- ☐ 1½ tsp sesame oil

Steps

1. Cut joints of chicken wings to separate wings from drumsticks
2. Combine Kikkoman Thai-Style Chili Sauce, soy sauce, honey and sesame oil to make sauce
3. Salt chiken
4. Heat oil to medium heat and deep-fry chicken for about 6–8 minutes until it browns
5. Put sauce and fried chicken into big bowl and toss



TIP Instead of deep-frying the chicken, you can bake it. Coat canola oil to the chicken, and salt it. Place it on a parchment paper–lined pan, and then bake each side in 400 degree F oven for about 20 minutes.

Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and liquor

© Coupon available at **www.chopsticksny.com**

★ Chopsticks NY available to pick up

GROCERY

M2M Broadway & 114th
2935 Broadway (bet 114th & 115th St)
212-280-4800 — Japanese

Dainobu*
125 E 47th St (bet 3rd & Lexington Ave)
212-755-7300 — Japanese

Katagiri & Co Inc*
224 E 59th St (bet 2nd & 3rd Ave)
212-755-3565 — Japanese

Sunrise Mart Midtown*
12 E 41st St (bet 5th & Madison Ave)
646-380-9280 — Japanese

TOMIYA*
238 E 53rd St (bet 2nd & 3rd Ave)
212-510-7311 — Japanese

Yoguru
24 E 41st St (bet Madison & 5th Ave)
212-779-3777 — Japanese

H Mart Han Ah Reum
25 W 32nd St (bet. 5th Ave. & Broadway)
212-695-3283 — Korean

Woorijip
12 W 32nd St (bet 5th Ave. & Broadway)
212-244-1115 — Korean

Japan Premium Beef
57 Great Jones St (bet. Bowery & Lafayette)
212-260-2333 — Other

M2M E Village*
55 3rd Ave (bet 10th & 11th St.)
212-353-2896 — Japanese

Sunrise Mart Astor Pl*
4 Stuyvesant St. 2 Fl (bet 9th St & 3rd Ave)
212-598-3040 — Japanese

Tokyo Mart*
91 Mulberry St (bet Bayard & Canal St)
212-962-9622 — Japanese

Pearl River Mart*
477 Broadway 2 Fl (bet Grand & Broome St)
212-431-0002 — Chinese

Sunrise Mart SoHo*
494 Broome St (Wooster St & W Broadway)
212-219-0033 — Japanese

Midonya*
167 N9th St Brooklyn NY 11211
718-599-4690 — Japanese

Family Mart*
23-15 Broadway Astoria, NY 11106
718-956-7925 — Japanese

H & Y Marketplace
150-51 Northern Blvd Flushing NY 11354
718-461-1911 — Korean

H Mart Northern 156
156-40 Northern Blvd Flushing NY 11354
718-888-0005 — Korean

H Mart Northern Blvd.
141-40 Northern Blvd Flushing NY 11354
718-359-0700 — Korean

H Mart Union
29-02 Union St, Flushing, NY 11354
718-445-5656 — Korean

H Mart Williston Park*
400 Hillside Ave Williston Park, NY 11596
516-535-0270 — Korean

H Mart Woodside
59-16 Woodside Ave Flushing NY 11377
718-446-0759 — Korean

Sakura-ya
73-05 Austin St Forest Hills NY 11375
718-268-7220 — Japanese

H Mart Great Neck*
485 Great Neck Rd Great Neck, NY 11021
516-482-3113 — Korean

Nara Japanese Foods*
166A Main St Port Washington NY 11050
516-883-1838 — Japanese

Shin Nippon Do*
53 Meadow Ave Roslyn Heights NY 11577
516-625-1814 — Japanese

DAIDO
522 Mamaroneck Ave White Plains, NY 10605 — Japanese
914-683-6735

Fuji Mart Scarsdale*
619 White Plains Rd Scarsdale NY 10583
914-472-1468 — Japanese

H & Y Marketplace
478 Plainview Rd Hicksville NY 11801
516-935-4041 — Korean

H Mart Hartsdale*
371 North Central Ave Hartsdale NY 10530
914-448-8868 — Korean

Kum See Foods*
22 Barker Ave. White Plains, NY 10601
914-428-4500 — Korean

NIJIYA Market*
18 N Central Ave Hartsdale NY 10530
914-949-2178 — Japanese

Dishoba*
283 Halstead Ave Harrison NY 10528
914-835-4330 — Japanese

Asian Market*
91 Colvin Ave Albany NY 12203
518-458-8181 — Chinese

H & Y Marketplace
1 Remsen Pl Ridgefield NJ 07657
201-943-7400 — Korean

H & Y Marketplace
433 S Washington Ave Bergenfield NJ 07621
201-384-6288 — Korean

H Mart Cherry Hill
1720 Marlton Pike E Cherry Hill NJ 08003
856-433-4611 — Korean

H Mart Englewood
25 Lafayette Ave Englewood NJ 07631
201-871-8822 — Korean

H Mart Little Ferry
260 Bergen Tpke. Little Ferry NJ 07643
201-814-0400 — Korean

H Mart Ridgefield
321 Broad Ave Ridgefield, NJ 07657
201-943-0600 — Korean

J MART
44 Chestnut St Ridgewood NJ 07450
201-857-5738 — Japanese

Mitsuwa Marketplace*
595 River Rd Edgewater NJ 07020
201-941-9113 — Japanese

Ridgewood Fisheries
30 Prospect St Ridgewood NJ 07450
201-670-0982 — Japanese

Fuji Mart Connecticut*
1212 Putnam Ave Old Greenwich, CT 06878
203-698-2107 — Japanese

Millica Asian Market
15 Orange St. New Haven CT 06510
203-782-1234 — Other

Maido*
38 N Narberth Ave Narberth PA 19072
610-747-0557 — Japanese

Tokyo Japanese Store
5855 Ellsworth Ave. Pittsburgh PA 15232
412-661-3777 — Japanese

SAKE

Gotham Wines & Liquors*
2517 Broadway (bet 93rd & 94th St)
212-932-0590 — Sake/Shochu

Nancy Wines
313 Columbus Ave (bet 74th & 75th St.)
212-877-4040 — Sake/Shochu

Garnet Wine & Liquors*
925 Lexington Ave (at 68th St)
212-772-3211 — Sake/Shochu

Mister Wright*
1553 3rd Ave (bet. 86th & 90th St)
212-722-4564 — Sake/Shochu

Ambassador Wine & Spirits*
1020 2nd Ave. (at 54th St.)
212-421-5075 — Sake/Shochu

Beekman Liquors
500 Lexington Ave (bet 47th & 48th St)
212-753-5857 — Sake

Landmark Wine*
167 W 23rd St (bet 6th & 7th Ave)
212-242-2323 — Sake/Shochu

MJK liquor
161 3rd Ave (bet 15th & 16th St.)
212-475-8168 — Sake/Shochu

Union Square Wine & Spirits*
140 4th Ave (at 13th St.)
212-675-8100 — Sake/Shochu

LE DU WINES
900 Washington St (at Leroy St)
212-924-8999 — Sake

Astor Wines & Spirits
399 Lafayette St (at 4th St)
212-674-7500 — Sake/Shochu

SAKAYA*
324 E 9th St (bet. 1st & 2nd Ave.)
212-505-9253 — Sake/Shochu

Warehouse Wines
735 Broadway (bet. Waverly St. & Astor Pl)
212-982-7770 — Sake/Shochu

East Village Wine
183 Stanton St (bet. Attorney & Clinton St.)
212-358-7700 — Sake

New York Wine Exchange
9 Broadway (bet. Battery Pl & Morris St)
212-422-2222 — Sake/Shochu

September Wines & Spirits
100 Stanton St. (at Ludlow St.)
212-358-0770 — Sake

Granyette Wine*
151 Grand St. (bet. Crosby & Lafayette St.)
212-925-1238 — Sake/Shochu

Smith and Vine
268 Smith St (bet. Sackett & Degraw St)
718-243-2964 — Sake

Allendale Wine & Liquors
101 W Allendale Ave Allendale, NJ 07401
201-327-7865 — Sake/Shochu

Oshite Super Market
420 Washington St Hoboken, NJ 07030
201-420-7600 — Sake/Shochu

JAPANESE WHOLESALER

Central Boeki U.S.A., Ltd.
55-30 46th St. Maspeth NY 11378
718-729-8966 — Food

Daiei Trading Co., Inc*
14-50 128th St. College Point, NY 11356
718-539-8100 — Food/Sake

Paleewong Trading
62-04 34th Ave Woodside, NY 11377
718-507-6520 — Sake

JFC International Inc*
55 Wildcat Way Linden, NJ 07036
908-525-4400 — Food/Sake

Nishimoto Trading Co., Ltd*
902 Washington Ave Carlstadt, NJ 07072
201-804-1600 — Food/Sake

NY Mutual Trading Co., Ltd*
25 Knickerbocker Rd Moonachie, NJ 07074
201-933-8555 — Food/Sake

Wine of Japan Import, Inc
235 West Parkway Pompton Plains, NJ 07444
973-835-8585 — Sake

midoriya
japanese mini market
New Japanese Convenience Store In Williamsburg
open 7 days 10am~11pm
Just a two minute walk from L Bedford Ave. subway station
167 N9th Street Brooklyn NY 11211 Tel 718 599 4690

Organic Mulberry Tea

We pride ourselves on organic farming methods without the use of pesticides or harmful chemicals. The mulberry leaves used in our tea are uniquely cultivated using micro-organism rich soil, organic compost, and our water source comes from uncontaminated subsoil 150 meters underground near Khao Yai Mountains of Thailand. We are pleased that this is the only water source used to irrigate our mulberry trees, ensuring an all around organic products.

Natural
SUGAR BALANCER

Mulberry leaves are known to have multiple health benefits. They contain detoxification properties, help balance natural sugar levels, and are a rich source of many nutrients, minerals, and antioxidants. One of the most unique qualities of the mulberry leaf is it's DNJ compound, which prevents excessive sugars from entering into your bloodstream. This can help with weight problems and help support a healthy blood pressure.

Ean Fonde International
23585 Foley St.
Hayward, CA 94545
510 264 0568
www.organicmulberry.com

A Gift from the Fjords

Natural Wood Smoked
Kosher Norwegian Salmon/Lox.

For more information, please call or email
Tel 347-726 0532
Email: mary.frandaus@yahoo.com

ごちそうさま

"GOCHISOU-SAMA DESHITA"

[meaning] Thank you, I ate enough.

[usage] This is the phrase Japanese say after every meal expressing appreciation for the food you've just had. "Gochisou" literally means "a feast." So, gochisou sama deshita" implies, "I had a great meal.

Shop from a wide selection of produce.

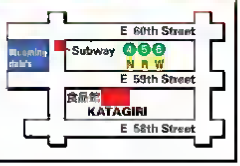
Fresh sushi is prepared, ready to go.

Fresh fish is delivered directly from fish markets.

KATAGIRI
JAPANESE SUPERMARKET

224 E. 59th St
(bet. 2nd & 3rd Aves.)
Tel. 212 755 3566
www.katagiri.com

Open 7 days
10am-8pm



HAKUTSURU SAKE

"SAYURI"
NIGORI SAKE
(COARSE - FILTERED SAKE)

Using the finest rice and pure natural spring water

SAYURI means " little lily", which reminds us of the delicate image of Japanese culture. We created SAYURI as an embodied gracefulness of Japan. This creamy Sake passes through a mesh and is coarsely filtered.
This process gives SAYURI a refreshing aroma, natural sweetness, and smooth aftertaste.
Serve this graceful SAYURI chilled.
Please shake well before serving.

ALC.12.5% BY VOL.
INGREDIENTS RICE RICE KOJI
SAKE METER VALUE: -11

720 ML 300 ML

さゆり
Sayuri

Our Sakes are brewed and bottled in the Nada area which is Japan's most famed Sake brewing region.
No additives. No preservatives.

BREWED AND BOTTLED BY
HAKUTSURU SAKE BREWING CO., LTD.
KOBE JAPAN
www.hakutsuru-sake.com

HAKUTSURU SAKE OF AMERICA INC.
LA OFFICE TEL. 310-381-0008 FAX. 310-381-0009
NY OFFICE TEL. 212-628-2628
Email: info@hakutsuru-americas.com

Distributed by JFC INTERNATIONAL INC. 55 Wildcat Way, Linden, NJ 07036 TEL:908-525-4400 / www.jfc.com

HOPE FOR JAPAN

ADVERTISEMENT

CUISINE OF THE FOUR SEASONS: INSEPARABLE BOND BETWEEN GENUINE IZAKAYA AND FRESH SEAFOOD

Only a handful of places in New York provide genuine Japanese settings that make even Japanese people feel at home. With carefully crafted dishes and a warm atmosphere, Yopparai (meaning drunkard in Japanese) on the Lower East Side is the rare izakaya that can transport you to Japan in an instant. They are particularly uncompromising in their philosophy of serving homemade, seasonal dishes for their customers. Their biggest supporter is True World Foods, a premier seafood distributor in the U.S. that specializes in shipping high quality fish from the Tsukiji Market in Japan.

"We've been doing business with True World Foods since the opening of our izakaya this March. What's great about their service is that we can get the freshest fish in season every day," says Junya Miura, *hanaita* (Executive Chef) of Yopparai. "Getting seasonal ingredients is crucial for our cuisine. Of course it's pricier to order fish from Tsukiji, but we don't want to spare that expense," emphasizes Gaku Shibata, Yopparai's *taisho* (Owner). "I was accustomed to using fish from Tsukiji when I worked in Roppongi, Japan, so my cuisine and Tsukiji fish naturally go well together," Miura continues. As a collaborator with this acclaimed izakaya, True World Foods pays close attention to what they need for their cuisine and provides daily deliveries of high quality fish from either Tsukiji or local markets.

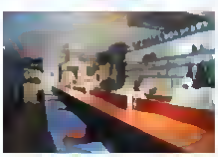
As the city becomes colder, the flavors of sanma (saury), shima-aji (striped horse mackerel), tokobushi (abalone) and awabi (abalone) are maturing. This time Chef Miura wielded his knives and made an assortment of sashimi featuring these seasonal flavors, and served with grated ginger for sanma and wasabi for other fish. "What I love about Japanese cuisine is that it represents the beauty of the four seasons not only by its taste, but also by its presentation and atmosphere. There are always delicate and playful aspects to it. I hope our customers can enjoy the four seasons through our dishes," says Miura while arranging the sanma in a striking leaf-shape. At the same time, Shibata, who is actually a certified sake sommelier, shared tips for choosing sake to go with the sashimi. "Blue-backed fish like sanma and aji will go with full-bodied junmai. For example, Umenishiki Genshu and Koshino kanbai, which are soft on the palate are particularly good pairings."

Another dish Chef Miura presented is *Lobster Salad*. Instead of melted butter, Miura made a refreshing dipping sauce made from dashi broth, black vinegar and ginger to accompany and perk up the lobster meat. Shibata's sake choices for the salad were clean and dry profile sakes like Hakkaisan and Sawanoi.

Sake is indispensable at Yopparai, and so is the seasonal fish provided by True World Foods. As the name indicates, enjoy some drinks at Yopparai as you appreciate the seasons via the dishes prepared by Chef Miura. As we enter the cold season, nothing is more perfect than Yopparai cuisine with atsukan (hot sake)!

An assortment of sashimi featuring seasonal fish (clockwise from top right) shima-aji, sanma, hirame (fluke) and maguro (tuna)

Lobster Yopparai style is served with a vinegary dipping sauce inspired by Japanese kani-zu, sauce for boiled crab



With a wide open kitchen, customers at the counter seats can enjoy Chef Miura's masterful cooking preparation

Yopparai
151 Rivington St., (bet. Clinton & Suffolk Sts.)
New York, NY 10002
TEL: 212-777-7253 / www.yopparainyc.com

True World Foods

True World Foods NY, LLC
32-34 Papetti Plaza, Elizabeth, NJ 07206
TEL: 908-351-9090 (Ext.142) / www.trueworldfoods.com

Tsukiji Express
www.tsukijiexpress.com
Ten-Qoo Maguro
www.ten-qoo.com

True World Foods is the premier wholesaler and distributor of a full line of fresh and frozen seafood and specialty grocery items in North America. True World Foods brings quality seafood to the U.S. market directly from Tsukiji fish market.

Rice Shochu Blessed with the Purest Water

SENGETSU SHUZO CO., LTD.

The southern part of Kumamoto Prefecture, called the Kuma region, is known as the major source of rice shochu. Today sweet potato and barley are more commonly used for shochu production, but shochu production actually started with rice about 500 years ago. In particular, shochu from the Kuma region is recognized worldwide as Kuma Shochu, a brand named after its area that is designated by the World Trade Organization (like Scotch Whiskey and Cognac Brandy). Deeply rooted in the region, SENGETSU SHUZO has produced Kuma Shochu for over 100 years.

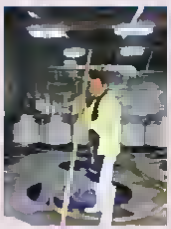
The fog shrouded Hitoyoshi Basin in the Kuma region is the home of SENGETSU. The Kawabe River running through the Basin contains great quality water, which has been officially acknowledged as being of the most excellent quality by the Ministry of Land, Infrastructure and Transport for 6 consecutive years. The water helps grow rice as well as brew shochu, and the distiller can maximize the blessings of this nature. The other feature of SENGETSU is its technical and spiritual traditions handed down since its establishment in 1903. Historically many shochu distillers used to employ migrant brewers during the busy season, but from the beginning of their business SENGETSU has hired in-house master brewers and has developed and maintained the original SENGETSU flavor.

Three products from SENGETSU SHUZO are currently available in the U.S., but New Yorkers can only enjoy two of them, the premium rice shochu Kawabe and Koi Shisou. Love's in the Air, a shochu base liqueur mixed with red shiso leaves. Kawebe boasts a clean, elegant aroma with a sharp finish, and it's recommended to be drunk on the rocks. Very soft on the palate, it can be appreciated just like a dry sake by being paired with a variety of dishes. With a beautiful pink color naturally coming from locally grown red shiso leaves, Koi Shisou is ideal as an aperitif and dessert liqueur. Its sweet and sour flavor is great on its own, but it also can be enjoyed on the rocks, mixed with soda and beer, or even poured on ice cream.

SENGETSU SHUZO CO., LTD
1 Shinmachi, Hitoyoshi, Kumamoto
868-0052 JAPAN
TEL. 0966-22-3207 / http://www.sengetsu.co.jp

3 things you should know about SENGETSU SHUZO CO., LTD.

SENGETSU SHUZO is a rice shochu specialty distillery with 108 years of history. Located in the heart of the Kuma region, which is known as the mecca of rice shochu, the distillery has produced shochu with Japan's highest quality river water and locally grown rice.



Thanks to in-house master brewers' the technical and spiritual traditions of SENGETSU's shochu production have been firmly handed down from the beginning of the distillery to the current 6th generation master. It should be noted that the third master brewer, Toyoka Sosogi, demonstrated outstanding achievements in the shochu industry and received the title of prestigious Contemporary Master Craftsman.

To contribute to the local community, SENGETSU SHUZO has held an annual festival the Sengetsu Matsuri, every May for the last 26 years. All the proceeds from the food and drinks served are donated to local schools, as well as used to support sports and cultural activities in the community.

Heihachiro Imo (Sweet Potato)"Shochu"
Thick-boned and highly aromatic

「ォフクーステーキと黒鹿の芋焼酎「平八郎」 骨性抜群のマノフーシュ

Distributed by JFC International Inc, 808,525 4400

MIO
A NEW TRADITION-
SPARKLING SAKE
Refreshing, fruity and
unique sweet aroma.
Crafted in the traditional
brewing style, with
rice, water and Koji,
Mio appeals to a
wide range of tastes—
a new sake for a new age.
Sake Meter: -70 / Alcohol: 5% / Size: 300ml
Brewing Location: Nada, Japan
Serving Suggestion: Chilled
Imported by TAKARA SAKE USA INC.
Berkeley, CA www.takarasake.com
Distributed by New York Mutual Trading, Inc.
201 933-9555 / www.nymtc.com
Distributed by Kyodo Beverage Co., Inc.
212-564-4094
© 2012 by TAKARA SAKE USA INC.
澪 MIO

Sho Chiku Bai • Shirakabe Gura "MIO" Sparkling Sake

–Completely new sake you have never experienced before

"MIO," a sparkling sake, has been a sensation in the sake market recently. It started to be sold in June 2011 in Japan by brewing company Takara Sbuzo. What is notable about MIO is the brilliant balance of sweet and sour. Surprisingly, its sweetness is derived only from rice and koji (rice treated with a special fungus, Koji, to help fermentation); no sugar is added.

As this is sparkling sake, MIO is good as an aperitif, just like Champagne or sparkling wine. Enjoy the delightful effervescence upon pouring into flute glasses. Its alcohol content is only 5%, different from other sake (usually 15-17%). You will be easily enchanted by MIO.

You can find MIO at Japanese restaurants and some stores in town. Also, you can buy MIO from the online shop, **http://www.takarasake.com**

About the name, "MIO"

The name MIO comes from an old Japanese word that means "the bubble wave behind the sailing ship." "The bubble" implies MIO being a sparkling sake.

2012 by TAKARA SAKE USA INC.

Japanese Restaurant Review

Dassara

Tendo Sushi

Shinobi Ramen

Asian Restaurant Review

Gammeeok

Listings

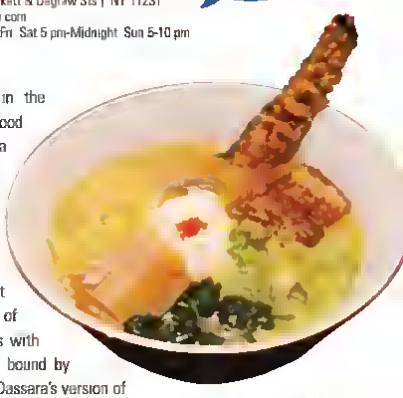
Japanese Restaurant

Asian Restaurant

Dassara

NEW!

271 Smith St. Brooklyn (bet. Sackett & Degraw Sts) | NY 11231
TEL. 718-643-0761 www.dassara.com
Dinner Mon-Wed Thu 5-11 pm Fri-Sat 5 pm-Midnight Sun 5-10 pm
Brunch Sat, Sun 12-3 pm



As the new ramen joint in the sizzling dining neighborhood of Caroll Gardens Dassara infuses Brooklyn spirit with authentic Japanese ramen They avidly incorporate the local produce into their creations and enthusiastically experiment with new combinations of soup noodles and toppings with an innovative approach not bound by Japanese ramen traditions Dassara's version of the classic *Chicken Ramen*, for example is full of surprising twists substituting Chinese style braised pork belly for chashu (roast pork), poached egg for boiled egg and greens of the day for wakame seaweed as well as using nori seaweed tempura instead of a regular sheet of nori The big bold flavor of chicken broth embraces the medley of original toppings Topped with matzo balls *Deli Ramen* has already created a buzz around foodies, and Dassara is also introducing unprecedented lamb broth ramen in its fall menu They are passionate about growing together with the community Partnered with local food producers and businesses, they can take full advantage of the fresh ingredients such as the smoked salmon from Shelsky's and Canadian-style smoked meat made in Brooklyn You can find true Brooklyn style ramen here at Dassara, but this means they must keep evolving Keep an eye on their unique offerings

Dassara also offers an izakaya menu along with an extensive sake list. *Broiled Mackerel*, traditional izakaya dish, is served with arugula and pear salad dressed in wasabi vinaigrette.

With bare brick walls and wooden frames, you can immerse yourself in the Brooklyn-like ambience in the dining area Its adjacent bar is open late

3 Best Sellers

- **Chicken Remen** $12
- **Steemed Buns** $8
- **Mushroom Remen** $12

Tendo Sushi

66-26 Fresh Pond Rd. (Woodbine & Palmetto Sts.) Flushing, NY 11385
TEL: 718-381-0852
Mon-Thu 11:30 am-10:30 pm Fri-Sat:11:30 am-11 pm Sun 12 pm-10:30 pm

Queens residents will want to take fewer dinner trips to Manhattan now that Yansen Husali, owner of Chelsea favorite, Mikado, has opened a second place on Fresh Pond Road in Ridgewood. Newly renovated, the dining room at Tendo Sushi is comfortable and welcoming with warm beige walls and high-backed chairs. Mikado fans will be happy to know that the menu at Tendo Sushi is very similar with a few small changes to suit the Polish heritage of the neighborhood. This can be seen in the *Beef Negimaki* whose traditional teriyaki sauce is enhanced with butter giving it a more decadent flavor. A flair for exciting specialty rolls has also been imported from Manhattan. People trying sushi for the first time can initiate themselves with the restaurant's *Jungle Roll* made with cooked shrimp, avocado and shredded crab. Another option is the inventive *Cowboy Roll* comprised of cooked tuna, Philadelphia cream cheese and seared slices of beef. The value packed *Dinner Bento Special* for $16.50 is full of choices for those who want to get adventurous. After choosing an appetizer and sushi roll, main courses like the sticky, sweet *Salmon Teriyaki* and the garlicky *Chicken Teriyaki* are a great place to start, followed by something fried and crispy, for example, vegetable tempura or juicy pork katsu.

Crispy, sweet, salty and fresh, the *Bento Box* satisfies every craving with its endless combinations. It's a great way to try something new like Tilapia Teriyaki or Shrimp Katsu.

Caramelized on the edges but tender in the middle, the *Beef Negimaki*, stuffed with scallions, tastes as good as its buttery aroma.

Bursting with color, the *Jungle Roll* is all the favorites wrapped in one. The spicy shrimp and avocado is a great pairing while the crabmeat provides textural contrast. The resulting combination is fresh and addictive.

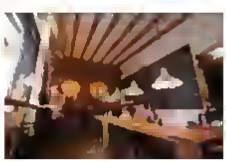
3 Best Sellers		
	• **Beef Negimaki**	$6.50
	• **Jungle Roll**	$10
	• **Dinner Bento Special**	$16.50

Shinobi Ramen

53 Morgan Ave. (Entrance on Gratten St.) Brooklyn, NY 11237
http://shinobinoodle.blogspot.com/
Mon-Thu 6-11 pm Fri-Sat: 6-11:30 pm *Cash only

This November, the first ever ramen shop in the Bushwick neighborhood will celebrate its one year anniversary. Shinobi Ramen is a work of art of a young, independent restaurateur/chef, Shinya Shibata, who has developed not only Shinobi's flavors but also its architectural design and interiors from scratch. He is particular about the quality of his ramen yet flexible enough in adjusting the flavors to the locals' palates. To complete Shinobi's signature chicken soup, he originally crafted three different kinds of soups and had his reliable, local taste testers try them all. The most appealing one was the broth made from whole chicken, fruits and vegetables slowly cooked for seven hours. Mr. Shibata is not shy about using unconventional ingredients for Japanese ramen, but he still maintains the essence of Japanese ramen, and when he incorporates alternatives like whole wheat noodles, rice noodles and vegetable soup, he never compromises the balance. Take *Tyson Ramen* as an example. Topped with gigantic stewed pork ribs, this ultra energizing ramen balances out the ribs with full-bodied soy sauce flavored chicken broth and slightly spicy, pickled cabbage. From early October, they have introduced more wintry dishes with spicy and hearty flavors such as *Super Miso Ramen*, as well as more options for vegetarians and those allergic to gluten.

The oversized simmered pork ribs in Tyson Ramen cover the ramen noodles, giving enough energy to fight both summer heat and cold weather.



Big windows facing Gratten Street and high ceilings make the 25 seat capacity more relaxing and open.

3 Best Sellers		
	• **Shinobi Ramen**	$12.50
	• **Tan Taa Men**	$11
	• **Tysoa Ramen**	$14.50

Japanese Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

Sushi-Bar Available
Open for Lunch
M Tu W Th F Sa Su Day Close
Delivery
Family Dining
Romantic Dining
Local Favorite
Vegetarian Friendly
Business Dinner

Coupon available at www.chopsticksny.com
★ Chopsticks NY available to pick up

Upper West

Bar Masa — $69
Time Warner Ctr 10 Columbus Cir
212-823-9800

Dan Japanese Restaurant — $20
2019 Broadway (at 69th St.)
212-877-5255

Gari — $80
370 Columbus Ave (bet. 77th & 78th St.)
212-362-4816

Haru — $35
433 Amsterdam Ave. (bet. 80th & 81st St.)
212-579-5655

Ichie Restaurant — $20
53W 106th St. (bet. Manhattan & Columbus Ave.)
212-865-4888

Jin Ramen* — $15
3183 Broadway (at 125th St.)
646-559-2861

Kitaro — $20
510 Amsterdam Ave. (bet. 84th & 85th St.)
212-787-9006

Kouzan — $25
595 Amsterdam Ave. (at 93rd St.)
212-280-0099

Kono Sushi — $30
165 W. 72nd St. (Columbus & Amsterdam Ave.)
212-580-6226

Mama Sushi — $25
237 Dyckman St. (Broadway & Seaman Ave.)
212-544-0003

Masa Organic Cafe — $20
546 Amsterdam Ave. (bet. 81st & 82nd St.)
212-787-1110

Masa — $400
Time Warner Ctr. 4FI Columbus Cir.
212-823-9800

Matsu — $20
483 Columbus Ave. (bet. 83rd & 84th St.)
212-735-7522

Momoya Amsterdam — $42
427 Amsterdam Ave. (bet. 80th & 81st St.)
212-580-0007

Next Door — $25
813 W. 187th St. (Fr nehurst & Fort Washington)
212-543-2111

Ozu — $25
586 Amsterdam Ave. (bet. 87th & 88th St.)
212-787-8318

Planet Sushi* — $25
380 Amsterdam Ave. (at 78th St.)
212-712-2152

Raku* — $20
Upper West
Located in a beautiful brownstone neighborhood Raku offers the best sushi deals around without compromising on the freshest ingredients. In addition to sushi and sashimi try the highly recommended appetizers and entrees.
57 W. 79th St. (at Columbus Ave.)
212-873-1220

Saga Grill — $25
1268 Amsterdam Ave. (bet. 122nd & 123rd St.)
212-665-2996

Saji's — $15
256 W. 108th St. (2 way & Amsterdam Ave.)
212-749-1834

Suma Sushi — $25
964 Amsterdam Ave. (bet. 107th & 108th St.)
212-280-5456

Saa-Chan* — $25
2707 Broadway (bet. 103rd & 104th St.)
212-749-5008

Sushi A-Go-Go — $25
1900 Broadway (bet. 63rd & 64th St.)
212-724-7340

Sushi Hasa — $35
466 Amsterdam Ave. (bet. 82nd & 83rd St.)
212-874-1076

Sushi Yasaka* — $30
251 W. 72nd St. (B way & West End Ave.)
212-496-8460

Sushi Ya 2 — $18
827 W. 181st St. (bet. Pinehurst & Cabrini)
212-781-8933

Tumaya — $14
4030 Broadway (bet. 169th & 170th St.)
212-568-0036

Tenzan — $32
285 Columbus Ave. (bet. 73rd & 74th St.)
212-580-7300

Vino Sushi & Suka — $20
2953-55 Broadway (bet. 115th & 116th St.)
212-222-3558

Upper East

Aki Sushi — $25
1425 York Ave. (bet. 75th & 76th St.)
212-628-6695

Donguri — $60
305 E. 83rd St. (bet. 1st & 2nd Ave.)
212-737-5656

East Japanese* — $22
354 E. 58th St. (bet. 1st & 2nd Ave.)
212-734-5270

Fuji Yama — $30
1465 1st Ave. (bet. 76th & 77th St.)
212-249-2722

Ginza — $20
800 Lexington Ave. (at 52nd St.)
212-888-7890

Haru — $30
1329 3rd Ave. (at 76th St.)
212-452-1028

Haru Suku Bar — $38
1327 3rd Ave. (at 76th St.)
212-452-2230

Ichiro — $30
1694 2nd Ave. (bet. 87th & 88th St.)
212-360-6300

Momokawa Course
5 dishes ★ choice of shabu-shabu (or sukiyaki) ★ rice (or noodle) ★ dessert
NEW
Afternoon Momokawa Set $38 (1:30-4pm)
7 days open
12pm-11:30pm
(Last Order)
157 E. 29th St. (bet. 3rd & Lexington Aves.)
212-684-7830 / www.momokawanyc.com

How about enjoying our famous sushi and delicious appetizers!
New Ladies' Set
for Winter Season
Only $18
Dinner time only
[New Ladies' Set with warm Tempura Udon]
A set of three mini appetizers of the day, customer's choice of 4 pieces of sushi and 1 roll, tempura udon, and dessert.
Only 3 minutes from Grand Central
HATSUHANA PARK
237 Park Ave (bet 45th & 46th St) 212 661 3400
Mon-Fri 11:45am-2:45pm (Lunch), 5:30pm-10pm (Dinner)
WWW.HATSUHANA.COM
Vanderbilt Ave
Park Ave
46th St
Grand Central
45th St
Lexington Ave
44th St

Upper East **Ikenohana**
1016 Lexington Ave. (bet. 72nd & 73rd St.) $30
212-737-1535

Upper East **IRON Sushi***
355 E. 76th St. (bet. 1st & 2nd Ave.) $25
212-772-7680

Upper East **Isohama**
1666 3rd Ave. (bet. 93rd & 94th St.) $30
212-828-0095

Upper East **Iwaseki Sushi**
1103 1st Ave. (bet. 60th & 61st St.) $25
212-308-0828

Upper East **Ko Sushi (2nd Ave.)**
1329 2nd Ave. (at 70th St.) $31
212-439-1578

Upper East **Ko Sushi (York Ave.)**
1618 York Ave. (bet. 85th & 86th St.) $31
212-772-1535

Upper East **Koto Sushi***
310 E. 83rd St. (bet. 1st & 2nd Ave.) $30
212-426-1216

Upper East **Kyoto Sushi**
1240 Lexington Ave. (bet. 83rd & 84th St.) $30
212-288-5024

Upper East **Matsu**
411 E. 70th St. (bet. York & 1st Ave.) $30
212-744-5454

Upper East **Naruto Ramen***

Their signature NARUTO RAMEN is a soy broth based noodle soup topped with boiled eggs various vegetables and thick slices of tender pork. Miso and curry flavored broth also available. Enjoy any ramen for $7.00 on Mondays and GYOZA for $2.50 on Wednesdays
1590 3rd Ave. (bet. 88th & 90th St.) $10
212-289-7803

Upper East **Ooki Sushi**
1575 3rd Ave. (bet. 89th & 90th St.) $35
212-876-3388

Upper East **Poke**
343 E. 95th St. (bet. 1st & 2nd Ave.) $30
212-249-0566

Upper East **Sasabune**
401 E. 73rd St. (bet. 1st & York Ave.) $40
212-249-6523

Upper East **Shabu-Shabu 70***
314 E. 70th St. (bet. 1st & 2nd Ave.) $25
212-861-5835

Upper East **Sushi Hana**
1501 E. 2nd Ave. (at 79th St.) $25
212-327-0582

Upper East **Sushi of Gari**
402 E. 78th St. (bet. 1st & York Ave.) $90
212-517-5340

Upper East **Sushi Seki***
1143 1st Ave. (bet. 62nd & 63rd St.) $57
212-371-0238

Upper East **Sushi Suki**
1577 York Ave. (bet. 83rd & 84th St.) $20
212-249-3768

Upper East **Tatani 72**
1400 2nd Ave. (bet. 72nd & 73rd St.) $20
212-472-1700

Upper East **Tenzan**
[illegible] 2nd Ave. (bet. 52nd & 53rd St.) $35
212-980-5900

Upper East **Teriyaki Boy***
1640 3rd Ave. (bet. 91st & 92nd St.) $7
212-987-7150

Upper East **Tokubei 86***
314 E. 86th St. (bet. 1st & 2nd Ave.) $25
212-628-5334

Upper East **TORI SHIN**
1193 1st Ave. (bet. 64th & 65th St.) $70
212 988-8408

Upper East **Totoya**
1144 1st Ave. (at 63rd St.) $25
212-753-0422

Upper East **Wajima**
134 E. 61st St. (bet. Lexington & Park Ave.) $30
212-813-9065

Upper East **Wasabi Lobby**
1584 2nd Ave. (at 82nd St.) $30
212-585-8682

Upper East **YUKA***
1587 2nd Ave. (bet. 80th & 81st St.) $25
212-772-0675

Upper East **Yuko**
1591 York Ave. (at 81st St.) $25
212-988-5900

Midtown West

Midtown West **Ai's Sushi**
374 W. 46th St. (at 9th Ave.) $15
212-265-5688

Midtown West **Aki Sushi**
368 W. 52nd St. (bet. 8th & 9th Ave.) $30
212-262-2988

Midtown West **Aoki**
234 W. 42th St. (bet. Broadway & 8th Ave.) $30
212-956-2356

Midtown West **Bamboo 52**
344 W. 52nd St. (bet. 9th & 8th Ave.) $12
212-315-2777

Midtown West **Benihana**
47 W. 56th St. (bet. 5th & 6th Ave.) $30
212-581-0330

Midtown West **Bento Sushi***

They offer high quality Japanese meal made fresh to go. With the motto "fast, cheap and delicious" they are here to provide ready-to-eat Japanese meals and snacks that are delicious and healthy for you. Sushi, bento box and noodles are available.
1407 Broadway (bet. 38th & 39th St.) $8
212-394-1405

Midtown West **east 55***
253 W. 55th St. (bet. Broadway & 8th Ave.) $20
212-581-2240

Midtown West **Go Sushi**
756 8th Ave. (at 51st St.) $20
212-456-2286

Midtown West **GO! GO! CURRY!***

The triple crown winner of Japanese curry contests is the one and the only curry specialty restaurant. They are known for long lines of diners and now take advanced orders. Delivery is available in Midtown West and East for a limited time. Details on website
273 W. 38th St. (bet. 7th & 8th Ave.) $8.5
212-730-5555 www.gogocurryusa-ny.com

Midtown West **Haru**
205 W. 43rd St. (bet. Broadway & 8th Ave.) $35
212-398-9810

Midtown West **Inakaya**
231 W. 40th St. (bet. 7th & 8th Ave.) $45
212-354-2195

Midtown West **Ise 56**
58 W 56th St (bet. 5th & 6th Ave.) $25
212 707 8702

Midtown West **Ishihama**
319 5th Ave (at 32nd St.) $30
212-630-0202

Midtown West **Izakaya IROHA**
152 W 49th St (bet. 6th & 7th Ave.) $30
212 398-9049

Midtown West **KATSUHAMA55**
43-45 W 55th St (bet. 5th & 6th Ave.) $18
212 541-7145

Midtown West **Kodama 45**
301 W 45th St (at 8th Ave.) $25
212-582 8065

Midtown West **Koi**
40 W 40th St (bet. 5th & 6th Ave.) $60
212-921-3330

Midtown West **Kyotoiu**
705 8th Ave (bet. 48th & 49th St.) $25
212 974-6012

Midtown West **Meakui-Tei**
60 W 56th St (bet. 5th & 6th Ave.) $20
212 757 1042

Midtown West **Moaster Sushi***
22 W 46th St (bet. 5th & 6th Ave.) $30
212 398-7707

Midtown West **Natsumi**
226 W 50th St (bet. Broadway & 8th Ave.) $40
212 258-2388

Midtown West **NDBU 57**
40 W 57th St (bet. 5th & 6th Ave.) $100
212 757-3000

Midtown West **Ocha***
350 W 46th St (bet. 8th & 9th Ave.) $25
212-581-3156

Midtown West **Rio & You***
328 W 45th St (bet. 8th & 9th Ave.) $25
212 307 0717

Midtown West **Saka Bar Hagi***
152 W 49th St (bet. 6th & 7th Ave.) $25
212 764-8549

Midtown West **Sapporo***
152 W 49th St (bet. 6th & 7th Ave.) $18
212 869-8972

Midtown West **Shimizu**
318 W 51st St (bet. 8th & 9th Ave.) $35
212 581-1581

Midtown West **Soba Nippoa***
19 W 52nd St. (bet. 5th & 6th Ave.) $30
212-489-2525

Midtown West **Sugiyama**
251 W 55th St (bet. Broadway & 8th Ave.) $85
212-956-0670

Midtown West **Sushi Damo**
300 W 58th St (bet. 8th & 9th Ave.) $45
212 707 8869

Midtown West **Sushi of Gari 46**
347 W. 46th St. (bet. 8th & 9th Ave.) $80
212-957-8046

Midtown West **Sushi Zan**
108 W 44th St (bet. 5th & 6th Ave.) $70
212 302-9707

Midtown West **Sushiden***
123 W 43rd St (bet. 6th & 7th Ave.) $45
212 398-2900

Midtown West **Sushiya***
28 W 56th St (bet. 5th & 6th Ave.) $20
212-247 5756

Midtown West **TABATA***
540 9th Ave (bet. 39th & 40th St.) $15
212-290-7641

Midtown West **Tarakawa Ramen***
885 9th Ave (bet. 57th & 58th St.) $12
212 307-0170

Midtown West **Totto Ramen**
366 W 52nd St (bet. 8th & 9th Ave.) $20
212-582-0052

Midtown West **Yakiton TOTTO**
251 W 55th St (bet. Broadway & 8th Ave.) $45
212 245-4555

Midtown West **Yemmy Sushi***
30 Rockefeller Plaza Concourse Level $10
212 459 2100

Midtown East

Midtown East **Aburiya Kinnosuke***
213 E 45th St (bet. 2nd & 3rd Ave.) $65
212-867-5454

Midtown East **Azusa***
3 E 44th St (bet. Madison & 5th Ave.) $35
212-661-0001

Midtown East **DONBURI-YA***
137 E 47th St. (bet. 3rd & Lexington Ave.) $25
212 988-7909

Midtown East **Gyu-Kaku***
805 3rd Ave. 2 Fl (at 50th St.) $40
212 702-8816

Midtown East **Hakubai**
The Kitano Hotel, 66 Park Ave (at 38th St.) $66
212.885.7111

Midtown East **Haru**
280 Park Ave (at 48th St.) $35
212 490-8680

Midtown East **Hatsuhana**

Established in 1976 Hatsuhana is a longstanding New York sushi restaurant. Conveniently located just 3 minutes from Rockefeller Center it is perfect for business lunches. Attentionally try their Omakase at sushi bar or prix fixe and entree starting at $23

17 E 48th St (bet. 5th & Madison Aves) $50
212-355-3345 www.hatsuhana.com

Midtown East **Hatsuhana Park***
237 Park Ave (bet. 45th & 46th St.) $35
212 661-3400

Midtown East **Hide-Chan Ramen**
248 E 52nd St. 2 Fl (bet. 2nd & 3rd Ave.) $20
212-813-1800

Midtown East **Ise 49**
151 E 49th St (bet. 3rd & Lexington Ave.) $25
212-813-0876

Midtown East **Izakaya Ariyoshi**
226 E 53rd St (bet. 2nd & 3rd Ave.) $25
212 319-3540

Midtown East **Izakaya Riki**

Serving Midtown Manhattan for over 20 years Izakaya Riki offers many varieties of Japanese izakaya style food. The lunch set ($15) is not to be missed. Open until 3 am from Mon-Fri. Riki opens its doors to hungry New Yorkers

141 E 45th St. (bet. Lexington & 3rd Ave.) $40
212-986-1109

Midtown East **Jaka**
237 E 53rd St (bet. 2nd & 3rd Ave.) $30
212-888-8788

Mikado
Japanese Bistro & Sushi Bar
525 6th Ave., (bet. 13th & 14th St.) | TEL: 212-255-9881 / 9431 | Open 7 Days
Free Delivery - min $10 | Order online www.MikadoSushiBar.com

Authentic Japanese Restaurant
Opens in Queens!
Takesushi
The Japanese Restaurant
Takesushi
43-46 42nd Street, (off Queens Blvd.)
Sunnyside NY 11104
Tel 718-729-8253
Exactly one minute from 40th St. Station on 7 Line. 15 min. from Manhattan

Check the Daily Special Danburi on the owner's blog at www.ennju.com!
Twitter and Facebook are also updated daily with news info or special discounts and coupons.
@ennjukst
Ennju
Yakiniku Don
(BBQ Rice Bowl) $9.50
NEW
Eat in or take out
ennju
20 E 17th St (bet. 5th Ave & Broadway)
Tel 646-336 7004
Mon-Fri 11:30am-10pm Sat & Sun 12pm-8pm
Just steps from Union Square!
E 17th
Union Square

Midtown East **KATSUHAMA47***
11 E 47th St (bet Madison & 5th Ave) $18 L
212-758-5509

Midtown East **Kurume Zushi**
7 E 47th St 2 Fl (bet Madison & 5th Ave) $100 S L
212-317-2002

Midtown East **Mai Sushi Restaurant**
16 E 41st St (bet 5th & Madison Ave.) $18 S L
212-400-8860

Midtown East **MEGU Midtown**
645 UN Pl (bet 47th & 48th St) $125 M S L
212-964-7777

Midtown East **Meachasako-Tei**
131 E 45th St (bet 3rd & Lexington Ave) $14 L
212-867-6805

Midtown East **Nede-Sushi**
136 E 50th St (bet 3rd & Lexington Ave) $25 S L
212-832-2537

Midtown East **Nippon***
155 E 52nd St (bet 3rd & Lexington Ave.) $49
212-758-0228

Midtown East **Oms/b***
156 E 45th St (bet 3rd & Lexington Ave) $9 S L
212-922-9788

Midtown East **Ooya***
143 E 47th St (bet 3rd & Lexington Ave) $30 S L
212-715-0460

Midtown East **Restaurant SEO***
249 E 49th St (bet 2nd & 3rd Ave) $40 L
212-355-7722

Midtown East **Ringo**
205 E 45th St (bet 2nd & 3rd Ave.) $50 L
212-867-4200

Midtown East **Roaie Bar & Grill**
9 E 37th St (bet Madison & 5th Ave) $15 L
212-213-5137

Midtown East **Sakagura***

Largest sake bar in the world serving over 200 varieties of sake and seasonal daily specials. Homemade soba and lunch set of soba & rice bowl are popular. This amazing hideout is located on the basement level is perfect for couples. Private parties available.
211 E 43rd St B1F (bet. 2nd & 3rd Ave.) $50 L
212-953-7253 www.sakagura.com

Midtown East **Shoshashi**
7 E 48th St (bet. Madison & 5th Ave) $30 S L
212-813-1008

Midtown East **Shochu Bar Hatchan**

Conveniently located near Grand Central Station, it's an casual offering a wide selection of shochu and Japanese tapas. Enjoy drinks with yakitori and sushi served from the adjacent Yakitori East Restaurant. No cover charge. Discover your favorite shochu here.
210 E 44th St (bet 2nd & 3rd Ave) $30
212-867-5075

Midtown East **Soba TOTTO**
211 E 43rd St 1 Fl (bet 2nd & 3rd Ave) $40 L
212-557-8200

Midtown East **Sushi Time**
321 2nd Ave (at 44th St) $20 L
212-883-8883

Midtown East **SushiAnn**
38 E 51st St (at Park Ave) $50 S L
212-755-1790

Midtown East **Sushiden***
13 E 49th St (bet Madison & 5th Ave) $45 S L
212-758-2700

Midtown East **Tokyo***
342 Lexington Ave (bet 39th & 40th St.) $50 L
212-697-5330

Midtown East **TOMI JAZZ**
235 E 53rd St (bet 2nd & 3rd Ave) $30
646-497-1254

Midtown East **Tsushima**
141 E 47th St (bet 3rd & Lexington Ave) $40 L
212-207-1330

Midtown East **West Udon Izakaya**
150 E 46th St (bet 3rd & Lexington Ave) $10 L
212-922-9877

Midtown East **Yakitori East***
210 E 44th St (bet 2nd & 3rd Ave) $20 L
212-687-5075

Midtown East **YAMA Restaurant**
308 E 48th St (bet 1st & 2nd Ave) $28 S L
212-355-3370

Midtown East **Yamakage Tokyo**
1025 2nd Ave (bet. 54th & 55th St.) $30 L
646-670-0833

Korea Town

Korea Town **Ichi Umi Restaurant***
5 E 32nd St (bet Madison & 5th Ave) $30 L
212-725-1333

Korea Town **Izakaya Moku**
10 W 32nd St 2 Fl (bet 5th Ave & Broadway) $20 L
212-736-3232

Korea Town **Kirakuya**
2 W 32nd St (bet 5th Ave & Broadway) $30 S L
212-695-7772

Korea Town **Toyama Sushi**
11 W 38th St (bet 5th & 6th Ave.) $22 L
212-997-6541

Chelsea

Chelsea **Blue Ginger**
108 6th Ave (bet. 15th & 16th St.) $30 L
212-352-0811

Chelsea **easju***

A self-service restaurant conveniently located near union square station. easju features an original menu created by the Japanese owner. There are many items to choose from, including sushi, bento, ramen, udon, daily donburi and sake.
20 E 17th St (bet. 5th Ave & Broadway) $10 L
646-335-7004

Chelsea **IRON Sushi**
440 3rd Ave (bet. 30th & 31st St.) $25 L
212-447-5022

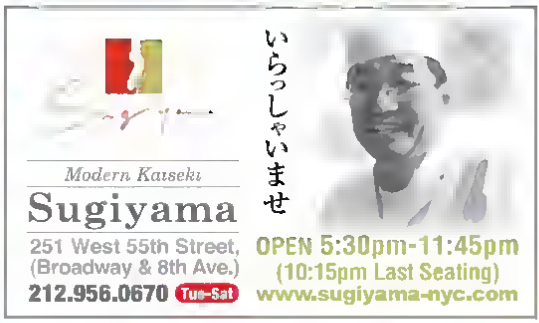
Chelsea **Izakaya Tea**
207 10th Ave. (bet. 22nd & 23rd St.) $25
212-627-7777

Chelsea **Momoya Chelsea**
185 7th Ave. (at 21st St.) $40 L
212-989-4498

Chelsea **Monster Sushi***
158 W 23rd St. (bet. 6th & 7th Ave.) $30 L
212-620-5131

Chelsea **MORIMOTO**
88 10th Ave. (bet. 15th & 16th St.) $90 L
212-989-8883

Chelsea **Naka Naka**
459 W 17th St. (bet. 9th & 10th Ave.) $50 M
212-929-8544



flavaboom
Design your own fro-yo with 10 flavas and over 40 toppings
New Matcha Green Tea frozen yogurt now available
flavaboom
600 6th Ave btwn 17th & 18th St 212 414 0010

Chelsea **Ootoya**
W 19th St (bet. 5th & 6th St.) $20 L
212-255-0018

Chelsea **Tanuki Tavern**
Gansevoort Hotel 18 9th Ave (at 13th St.) $50 L
212-660-6756

Chelsea **Tebaya**
144 W 19th St (bet. 6th & 7th Ave.) $13 L
212-924-3335

Gramercy

Gramercy **15 EAST**
15 E 15th St (bet. Union Sq. W & 5th Ave.) $80 L
212-647-0015

Gramercy **Aji Sushi**
51 3rd Ave (bet. 34th & 35th St.) $25 L
212-686-2055

Gramercy **Choshi***
77 Irving Place (at 19th St.) $20 L
212-420-1419

Gramercy **Hamachi**
34 E 20th St (bet. Park Ave. & Broadway) $25 L
212-420-9808

Gramercy **Hane**
340 1st Ave (at 20th St.) $30 L
212-598-0135

Gramercy **Haru**
220 Park Ave. S (at 19th St.) $30 L
646-428-0869

Gramercy **Kaiten Sushi East***
369 3rd Ave (bet. 26th & 27th St.) $15 L
212-685-2328

Gramercy **Mishima***
164 Lexington Ave (bet. 30th & 31st St.) $25 L
212-532-8596

Gramercy **Momokawa**
157 E. 28th St. (bet. 3rd & Lexington Ave.) $35
212-684-7930

Gramercy **Saburi**
168 Lexington Ave (bet. 30th & 31st St.) $20 M L
212-481-7795

Gramercy **Sushi SAMBA**
245 Park Ave. S (bet. 19th & 20th St.) $35 L
212-475-8377

Gramercy **Sushi SEN-NIN**
30 E. 33rd St. (Park Ave. S. & Madison Ave.) $40 L
212-683-2209

Gramercy **Torakawa Ramen***
19 Lexington Ave. (bet. 23rd & 22nd St.) $12 L
212-777-2939

Gramercy **YAMA Restaurant**
122 E. 17th St. (at Irving Pl.) $20 L
212-475-0989

West Village

West Village **Akiba west 4**
161 W 4th St (bet. 6th & 7th Ave.) $40 L
212-989-5440

West Village **Cho Cho San***
15 W 8th St (bet. 5th & 6th Ave.) $25 M L
212-473-3333

West Village **EN Japanese Brasserie**
435 Hudson St (at Leroy St.) $40 L
212-647-9196

West Village **Hakata Tonton***
61 Grove St (bet. 7th Ave. & Bleecker St.) $25
212-242-3619

West Village **GO! GO! CURRY!***

With the motto, "Everything for your genki vigor!" 5th, 15th, 25th are GoIGoICurry. Order any kind of Curry and you can receive one free topping coupon. Vegetable Curry is now available at the Washington Square Park Stadium location. They offer free delivery.
231 Thompson St (bet. W 3rd & Bleecker St.) $8.5
212-505-2555 www.gogocurryusa-ny.com

West Village **Marumi***
546 LaGuardia Pl (bet. Bleecker & 3rd St.) $30
212-979-7055

West Village **Mikado***
525 6th Ave (bet. 13th & 14th St.) $20
212-255-9311

West Village **Miyabi**
121 W 3rd St (bet. MacDougal St. & 6th Ave.) $15 L
212-228-1698

West Village **Miyagi**
220 W 13th St (bet. 7th & Greenwich Ave.) $25 L
212-620-3430

West Village **Nagomi**
178 Prince St (bet. Thompson & Sullivan St.) $35 L
212-387-8230

West Village **Ramen Takumi***
30 University Pl (bet. 11th & 12th St.) $13 L
212-228-2752

West Village **Rockmeisha***
11 Barrow St. (bet. 4th & Bleecker St.) $35
212-675-7775

West Village **Soto**
357 6th Ave (bet. 4th St. & Washington Pl.) $50
212-414-3088

West Village **Sushi Mambo**
255 Bleecker St (bet. Leroy & Cornelia St.) $18 L
212-675-5685

West Village **Sushi Yawa**
25 W 8th St (bet. 5th & 6th Ave.) $30 L
212-253-9988

West Village **Tamaa Sashi**
172 Thompson St (bet. Houston & Bleecker St.) $40 L
212-777-5346

West Village **Ushiwakamaru**
136 W. Houston St. (Sullivan & MacDougal St.) $80
212-228-4181

East Village

East Village **Ashiya**
167 1st Ave (bet. 10th & 11th St.) $15 L
212-505-9348

East Village **BONO ST**
8 Bond St (bet. Lafayette & Broadway) $75
212-777-2600

East Village **Cha-An**

Serving a wide variety of tea from China, Japan and India as well as original sweets created by our pastry chef. The Daily Special Set for lunch or dinner goes well with wine or sake. Traditional tea ceremony in Sekado (kaiten tea room) is available by reservation.
230 E. 9th St. 2Fl (bet. 2nd & 3rd Ave.) $20
212-228-6030 www.chaanteahouse.com

East Village **Decibel**
228 E. 10th St. (bet. 1st & 2nd Ave.) $40
212-387-9545

East Village **East Noodle**
115 2nd Ave (at 7th St.) $16 L
212-982-4285

Go!Go!CURRY!
New York
Nov. 5-25
Big Smile Contest
JAPAN'S NO.1 CURRY!
Upload a photo of yourself eating our curry with a big smile on GoIGoICurry Facebook fan page.
The winner with most Likes will get $55 coupon.
Go!Go!Day!
5th, 15th, 25th
Get a Free Topping Coupon!
www.gogocurryusa-ny.com
Washington Square Park Stadium 231 Thompson St. (bet. Bleecker & W. 3rd St.) 212-505-2555
Times Square 273 W. 38th St. (bet. 7th & 8th Ave.) 212-730-5555

Enjoy the best part of fresh wagyu beef, "bottom round". It comes with salsa, raw onion, quail's egg, spicy sauce and rice crust on the side.
Wagyu refers to breeds of Japanese cattle predisposed to extensive marbling and high percentage of unsaturated fat, which can be bred to produce Kobe style beef. This high quality meat is prized for its tenderness, juiciness and melt-in-your-mouth texture. WASAN serves Wagyu in various dishes highlighting each facet to best enjoy its taste profile.
和参
WASAN
Wagyu Tartar $16
Enjoy Wagyu & Ramen
Wasan Shio Ramen $10
Beer $7 → $3
Sommelier Selected Sake $54 → $30
Bottles of Wine $30 → $15
Available only Fri & Sat, 10pm-1am
108 E. 4th St., (bet. 1st & 2nd Ave.) TEL: 212-777-1978 www.wasan-ny.com

East Village **Curry-Ya**

Your hunger will undoubtedly be satisfied at Curry-Ya. Gourmet Japanese Curry boasts amazingly rich and complex flavors and its intimate interior and atmosphere makes anyone feel comfortable dining alone or with friends. Lunch Set available from noon to 4 pm.

214 E 10th St (bet. 1st & 2nd Ave.) 646-602-6775 www.nycurry-ya.com **$20**

East Village **Gyu-Kaku***

34 Cooper Sq (bet. 4th St. and Astor Pl.) 212-475-2929 **$40**

East Village **Husaki***

210 E 9th St (bet. 2nd & 3rd Ave.) 212-473-3327 **$40**

East Village **IPPUDO NY**

65 4th Ave (bet. 9th & 10th St.) 212.388.0088 **$29**

East Village **IRON Sushi***

212 10th St. (bet. 1st & 2nd Ave.) 212-228-0102 **$25**

East Village **Japonica**

100 University Pl. (at 12th St.) 212-243-7752 **$40**

East Village **JEWEL BAKO**

239 E. 5th St. (bet. 2nd Ave. & Cooper Sq.) 212-979-1012 **$45**

East Village **Kajitsu**

414 E. 9th St. (bet. Ave. A & 1st. Ave.) 212-228-4873 **$80**

East Village **Kambi Rameu House***

351 E. 14th St. (bet. 1st & 2nd Ave.) 212-228-1366 **$15**

East Village **Kamun Dua**

186 Avenue A (bet. 11th & 12th St.) 212-777 2266 **$25**

East Village **KASAOELA**

647 E. 11th St. (bet. Ave. F & G) 212.777.1582 **$30**

East Village **Kuaku***

25 St. Marks Pl. (bet. 2nd & 3rd Ave.) 212-254-R363 **$25**

East Village **Kotobuki**

58 3rd Ave. (bet. 10th & 11th St.) 212-853-5088 **$0**

East Village **Kubaya**

538 E. 5th St. (bet. Avenues A & B) 212-777 7010 **$15**

East Village **Kyo Yu**

94 E. 7th St. (bet. Ave. A & 1st Ave.) 212.982.4140 **$42**

East Village **May's Plucu Sushi***

121 2nd Ave. (bet. 7th & St. Marks Pl.) 212.533-9448 **$15**

East Village **Meukui-Tei***

63 Cooper Sq. (bet. 7th St. & St. Marks Pl.) 212.228-4152 **$10**

East Village **MINCA**

535 E. 5th St. (bet. Ave. A & B) 212-505-9001 **$10**

East Village **Misuya**

129 2nd Ave. (bet. 7th and St. Marks Pl.) 212-477 4825 **$20**

East Village **Nulori**

50 St. Marks Pl. (bet. 1st & 2nd Ave.) 212.533-7711 **$20**

East Village **OH! Toushu***

9 St. Marks Pl. (bet. 2nd & 3rd Ave.) 212-673-1300 **$20**

East Village **Noodle Cafe Zen***

In the heart of East Village Zen has been serving 12 kinds of ramen noodles as well as hearty udon and sushi since 1985. Don't miss out on their All Day 50% OFF discount on all sushi or sushi rolls for an order over $16 and the late night happy hour after 10pm.

31 St. Marks Pl. (bet. 2nd & 3rd Ave.) 212-533-6855 www.zensushinyc.com **$12**

East Village **Otafuku***

A tiny vendor-like joint Otafuku specializes in popular Japanese nomfart food. Takoyaki octopus dough and Okonomiyaki pancakes as well as Tonyaki and Dakuki mochi cakes filled with red bean paste. Our food will make you feel like you are in downtown Tokyo.

230 E. 9th St. (bet. 2nd & 3rd Ave.) 212.353-8503 **$6**

East Village **Rai Rui Keu***

Have you ever seen the movie Tampopo a Japanese cult movie about seeking ramen noodle soup? Rai Rai Ken lets you experience the real Tokyo ramen with no MSG. Don't forget our homemade gyoza too. They guarantee the most delightful experience!

218 E. 10th St. (bet. 1st & 2nd Ave.) 212 477 7030 **$15**

East Village **Ramen Setagaya (St. Marks Pl)***

34A St. Marks Pl. (bet. 2nd & 3rd Ave.) 212.387 7959 **$13**

East Village **Robatayu NY**

Boasting fish shipped from Tsukiji market, and local ingredients carefully grilled to perfection, this is authentic robatayaki. You will love the satisfying a la carte menu and the carefully selected sake and shochu. Chef's choice $48 tasting course $40 popular lunch set $10.

231 E. 9th St. (bet. 2nd & 3rd Ave.) 212 979-9674 www.robatayu-ny.com **$45**

East Village **Saku Bur Ducibul**

240 E. 9th St. (bet. 2nd & 3rd Ave.) 212-979-2733 **$40**

East Village **Sake Bar Satsko**

202 E. 7th St. (bet. Ave. B & C) 212-614-0933 **$25**

East Village **Sapporo East**

245 E. 10th St. (at 1st Ave.) 212-260-1330 **$17**

East Village **Shubu-Tutsu***

216 E. 10th St. (bet. 1st & 2nd Ave.) 212-477 2972 **$30**

East Village **Shimu**

149-150 2nd Ave. (at 12th St.) 212-260-1303 **$20**

East Village **Sobakuh***

Sobakoh is introducing Soba-nabe (from $16) available during fall and winter. It features handmade soba noodles and seasonal vegetables served in individual pots. Your favorite toppings can be added. 4-course Early Bird Special ($18.50) is served until 7pm.

309 E. 5th St. (bet. 1st & 2nd Ave.) 212.254.2244 www.compasscompass.com/sobakoh **$15**

East Village **Souuu East Villugu***

325 E. 6th St. (bet. 1st & 2nd Ave.) 212-388-1155 **$15**

East Village **Souua Restaurant***

28 E. 13th St. (bet. University Pl. & 5th Ave.) 212-627 7150 **$20**

38 Year Grand Renewal!
Sapporo reopened with a full lineup of new menus
NEW SAPPORO

SAPPORO
152 W. 49TH ST.
(bet. 6 & 7 Ave.)
NEW YORK, NY 10019
212-869-3972
OPEN 7DAYS: 11AM-11PM

Reviewed by NY Times
Try our Signature ramen
Hiyashi Tan Tan Men
$10.99

We won the "Street Ramen Contest" at JAPAN BLOCK FAIR!
Second location opening soon near Times Square

TABATA
540 9th Ave. (bet. 39th & 40th St.)
Tel: 212-290-7691 tabataramen@gmail.com
11:30am - 11pm Open 7 days a week

Ramen Bistro Kuboya
2 YEAR ANNIVERSARY DISCOUNT
Come celebrate our 2 year anniversary and launch of our new "Additive- Free Ramen"!
50% OFF REGULAR SIZE RAMEN
(reg. $10.5+ → $5.25+)
Valid from November 1 (Thu)-12 (Mon)

Try our new "Additive-Free Ramen"
久保屋
KUBOYA
536 E. 5th St.
(bet. Avenue A & B)
212-777-7010
www.kuboyanyc.com
Mon-Fri
5pm-12am
Sat, Sun
12pm-12am
Reservations accepted
(up to 20 people)

East Village **Sobaya***

Making soba by hand daily from high quality buckwheat flour imported from Japan. All natural ingredients make soba a healthy meal. Try Lunch Box $15 with soba or udon, side dishes and dessert. Daily special appetizers and sake select on available for dinner

229 E 14th St (bet. 2nd & 3rd Ave.) $20
212-533-6966 www.sobaya-nyc.com

East Village **Sushi Lounge***

Serving Japanese cuisine in a casual atmosphere at affordable prices. All Day Campaign offers 50% off on all sushi or sushi rolls for an order over $15. The menu also includes 12 ramens and tapas to satisfy your craving. Enjoy daily late night happy hour after 10pm

132 St. Marks Pl. (at Ave. A) $12
212-598-1195 www.sushiloungenyc.com

East Village **Takahachi East Village**

95 Ave. A (at 6th St.) $25
212-505-6524

East Village **Udon West***

11 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20

East Village **Umnoie**

Umnoie is a Japanese comfort food restaurant in East Village with a fine selection of sake and over 50 kinds of shochu. All authentic Japanese homestyle dishes are prepared by the owner/chef. Try Goto Udon (udon noodles from Goto Islands of Japan)

95 E 3rd St (bet. 1st & 2nd Ave.) $20
646-654-1122 www.downtownumnoie.com

East Village **Village Yokocho**

8 Stuyvesant St. 2Fl (bet. 9th St. & 3rd Ave.) $20
212-995-3041

East Village **Wasen**

109 E 4th St (bet. 1st & 2nd Ave.) $35
212-777-1975

East Village **Yakiniku West***

218 E 9th St (bet. 2nd & 3rd St.) $25
212-979-9238

East Village **Yakitori Taisho***

5 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20
212-228-5006

East Village **Yoshi Sushi***

131 Ave. A (bet. St. Marks Pl. & 9th St.) $25
212-420-5900

East Village **Yuba Restaurant**

105 E 9th St. (bet. 3rd & 4th Ave.) $40
212-777-8183

Lower Manhattan

Lower Mhn **Bento Sushi***

32 Broadway (at Morris St.) $8
212-747-0954

Lower Mhn **Cebe 63**

63 Clinton St. (bet. Rivington & Stanton St.) $21
212-228-5751

Lower Mhn **Ise Downtown***

58 Pine St. (bet. Pearl & William St.) $38
212-785-1600

Lower Mhn **Kajoe**

21 South End Ave. (at W. Thames St.) $38
212-786-9866

Lower Mhn **Mottsu**

285 Mott St. (bet. Prince & Houston St.) $25
212-343-0017

Lower Mhn **Quickly Shabu Shabe**

237B Grand St. (bet. Chrystie St. and Bowery) $13
212-431-0598

Lower Mhn **Soy**

102 Suffolk St. (bet. Delancy & Rivington St.) $14
212-253-1158

Lower Mhn **Sushein**

325 Broadway (bet. Worth & Duane St.) $26
212-962-2500

Lower Mhn **SUteiShi**

24 Peck Slip (bet. Front & Water St.) $30
212-766-2544

Tribeca

Tribeca **Bento Sushi***

173 Broadway (at Courtland St.) $8
212-437-6744

Tribeca **Brushstroke**

30 Hudson St. (at Duane St.) $130
212-791-3771

Tribeca **MEGU New York**

62 Thomas St. (bet. Church & W. Broadway) $125
212-964-7777

Tribeca **NINJA***

25 Hudson St. (bet. Reade & Duane St.) $35
212-274-8500

Tribeca **NOBU**

105 Hudson St. (at Franklin St.) $100
212-219-0500

Tribeca **NOBU NEXT DOOR**

105 Hudson St. (bet. Franklin & N. Moore St.) $75
212-334-4445

Tribeca **Rosanjie**

141 Duane St. (bet. Church St. & W. Broadway) $80
212-346-0664

Tribeca **Sushi Azabu**

428 Greenwich (bet. Laight & Vestry St.) $50
212-274-0428

Tribeca **Takahachi Tribeca***

145 Duane St. (Church & W. Broadway) $35
212-571-1630

Tribeca **Zutto***

77 Hudson St. (bet. Jay & Harrison St.) $40
212-233-9287

Soho

Soho **Blue Ribbon Sushi**

119 Sullivan St. (bet. Spring & Prince St.) $51
212-343-0404

Soho **Hiroko's Place**

75 Thompson St. (bet. Broome & Spring St.) $15
212-925-1303

Soho **Omen**

113 Thompson St. (bet. Spring & Prince St.) $20
212-925-8923

Soho **Soven Soho***

210 6th Ave. (at Prince St.) $20
212-807-7421

Brooklyn

Brooklyn **1 or 8***

66 S. 2nd St. (bet. Wythe & Kent Ave.) $32
718-384-2152

Brooklyn **Bozu***

296 Grand St. (bet. Havemeyer & Roebling St.) $30
718-384-7770

Brooklyn **Fushimi**
3316 4th Ave (bet. 33rd & 34th St.) $38
718-533-7778

Brooklyn **Geido***
331 Flatbush Ave (bet. Park & Prospect Pl.) $25
718-636-8686

Brooklyn **Hihimo**
333 Henry St (at Pacific St.) $35
718-260-8052

Brooklyn **Iron Chef House**
92 Clark St (bet. Monroe Pl. & Henry St.) $15
718-858-0517

Brooklyn **IZAKAYA on SMITH***
176 Smith St (bet. Wyckoff & Warren St.) $20
718-855-2277

Brooklyn **Ki Sushi**
122 Smith St (bet. Dean & Pacific St.) $30
718-935-0575

Brooklyn **Mizu**
192 Bedford Ave (bet. 6th St & 7th St.) $20
718-782-8868

Brooklyn **Naruto Ramen**
276 5th Ave (bet. 1st & Garfield St.) $12
718-832-1111

Brooklyn **Osaka**
272 Court St (bet. Degraw & Kane St.) $30
718-643-0044

Brooklyn **Oshima Restaurant**
71 7th Ave (bet. Berkeley & Lincoln Pl.) $25
718-783-1888

Brooklyn **OZU***
78 Clark St (bet. Hicks & Henry St.) $20
718-797-3288

Brooklyn **qoo Robata***
367 Metropolitan Ave (at Havemeyer St.) $25
718-384-3483

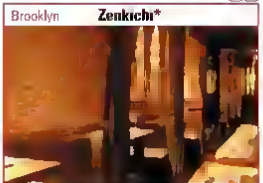
Brooklyn **Sakura 6**
837 Manhattan Ave (bet. Calyer & Noble St.) $10
718-349-7888

Brooklyn **Sapporo Haru Japanese**
622 Manhattan Ave (Driggs & Nassau Ave.) $16
718-389-9721

Brooklyn **Supercore***
305 Bedford Ave (bet. S. 2nd & S. 1st St.) $20
718-302-1624

Brooklyn **Tenzan**
7116 18th Ave (at 71st St.) $30
718-621-3238

Brooklyn **Zenkichi***



Since 2006 Zenkichi has been offering Tokyo-style seasonal small plates to homesick Japanese as well as New Yorkers who crave authentic Japanese culinary experience beyond sushi. Hidden away in their enclosed semi-private dining booths, diners can savor the 8-course Omakase tasting menu and indulge in premium sake from one of the most elite sake selections in the city. -Guests must be 14 years or older to be accommodated
77 N. 6th St. (at Wythe Ave.) $40
718-388-8885 www.zenkichi.com

Brooklyn **ZuZu Ramen**
173 4th Ave (at Degraw St.) $20
718-398-3858

Queens

Queens **ARIYOSHI***
41-13 Queens Blvd Sunnyside NY 11104 $18
718-937-3266

Queens **Bistro 33**
19-33 Ditmars Blvd Astoria NY 11105 $28
718-721-1633

Queens **gowasabi***
34-02 30th Ave Astoria NY 11103 $23
718-204-7354

Queens **Hakata**
37-07 Prince St Flushing NY 11354 $13
718-321-0290

Queens **Hinomaru Ramen**
33-19 Ditmars Blvd Astoria, NY 11105 $15
347-782-2643

Queens **KATSUNO***
103-01 Metropolitan Ave Forest Hills NY 718-575-4033 $35

Queens **Kyoto Sushi**
153-11 Union Tpk Flushing NY 11354 $25
718-380-7777

Queens **LINN Wafu Dining***
29-13 Broadway Astoria NY 11106 $38
718-204-0080

Queens **Narita**
107-08 70th Rd Forest Hills NY 11375 $20
718-268-2949

Queens **Oishi Sushi**
37-04 Ditmars Blvd Astoria, NY 11105 $20
718-626-0588

Queens **Samurai Boy***
89-32 Grand Ave Elmhurst, NY 113/3 $9
718-457-2222

Queens **Shiro of Japan Atlas Pk**
80-40 Cooper Ave Glendale NY 11385 $28
718-326-8704

Queens **SUSHI ISLAND***
97-16 Queens Blvd Elmhurst, NY 11373 $20
718-808-9033

Queens **Takasushi***
43-46 42nd St Sunnyside NY 11104 $25
718-729-8253

Queens **Tendo Sushi***
66-28 Fresh Pond Rd Ridgewood NY 11385 $12
718-381-0952

Queens **Udon West**
13780 Northern Blvd Flushing NY 11354 $10
718-358-2324

Queens **Watawa Sushi***
33-10 Ditmars Blvd Astoria NY 11105 $28
718-545-8558

Long Island

Long Island **Benihana**
2105 Northern Blvd Manhasset, NY 11030 $20
516-627-3400

Long Island **Benihana**
920 Merchants Concourse Westbury, NY $30
516-222-8051

Long Island **Ivotome Japanese Steak House***
6 5th St Valley Stream, NY 11581 $28
516-872-0418

Long Island **Isona**
214 Jericho Tpk Floral Park, NY 11001 $25
516-437-4552

HONSHU
31 Montgomery St, 2 Fl
Jersey City, NJ 07302
tel. 201.324.2788
http://www.honshulounge.com
exceptional Japanese cuisine
"It might be the same fish, but we put more effort. That's the difference."
find us

RAMEN SETAGAYA
East Village, NY branch 34 1/2 St Marks Pl., New York, NY, 11101 212-387-7959
Fort Lee, NJ Branch 243 MAIN ST., FORT LEE, NJ 07024 201-585-0739
www.ramensetagayany.com

Long Island	**Kohan Restaurant***		
2016 Merrick Rd. Merrick NY 11566 516-223-5200		$30	
Long Island	**Kaiso**		
540 Westbury Ave Carle Place NY 11514 516-333-8434		$26	
Long Island	**KuraBara**		
479 New York Ave Huntington NY 11743 631-673-0080		$30	
Long Island	**Karofune***		
77 Commack Rd. Commack NY 11725 631-493-1075		$20	
Long Island	**Mumon Restaurant ***		
1300 Franklin Ave Garden City NY 11530 516-747-3388		$32	
Long Island	**Nagashima***		
12 A 1 Jericho Tpk Jericho NY 11753 516-338-0022		$25	
Long Island	**Rock-n-Sake Port WA**		
90 Main St Port Washington, NY 11050 516-883-7253		$30	
Long Island	**Sapporo**		
3266 Merrick Rd Wantagh, NY 11793 516-785-3053		$18	
Long Island	**Sea Restaurant***		
23 Main St Sag Harbor NY 11963 631-725-1774		$45	
Long Island	**Shiro of Japan***		
401 Old Country Rd Carle Place NY 11514 516-997-4770		$20	
Long Island	**SUSHI ICHI**		
700 N Country Rd Setauket, NY 11733 631-689-3111		$25	
Long Island	**TAIKO Restaurant**		
15 S Village Ave. Rockville Ctr NY 11570 516-678-6149		$20	
Long Island	**Taka Sushi***		
621 Carman Ave Westbury NY 11590 516-876-0033		$20	
Long Island	**Tonga ***		
196 Jericho Tpk Floral Park NY 11001 516-352-1116		$20	
Long Island	**Restaurant Yamaguchi***		

Since 1989 serving the locals authentic Japanese home cooking and fresh sush You will appreciate their authenticity and generous portions As de from the r regular menu daily lunch specials and the Chef Spec al are popular among the local patrons

63 Main St. Port Washington NY 11050 $25
516-883-3500

Long Island	**Yaki's Palette Inn***		
151 Merrick Ave Merrick NY 11560 516-867-8738		$25	

The Bronx

The Bronx	**OHANA**		
500 City Island Ave Bronx NY 10464 718-885-0700		$35	

Westchester

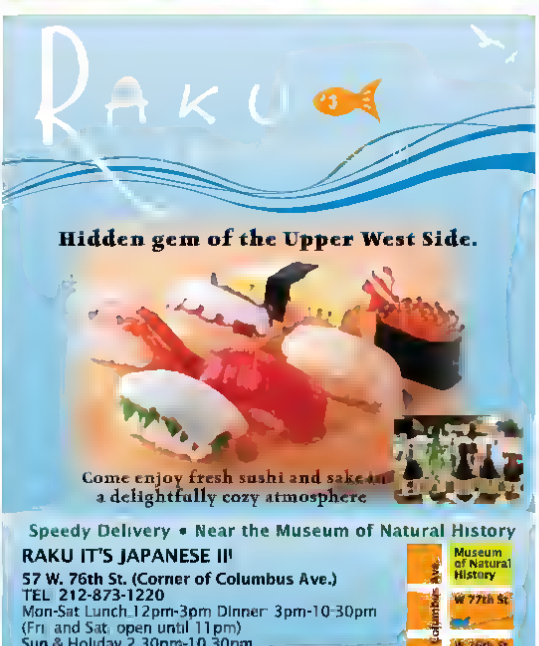
Westchester	**Hajime***		
267 Halstead Ave Harrison NY 10528 914-777-1543		$35	
Westchester	**Momiji***		
261 Halstead Ave Harrison NY 10528 914-835-1078		$25	
Westchester	**Nanase**		
522 Mamaroneck Ave White Plains, NY 10605 914-285-6351		$50	
Westchester	**Nishi**		
473 Ashford Ave Ardsley NY 10502 914-693-2500		$25	
Westchester	**Noda***		
200 Hamilton Ave White Plains, NY 10601 914-949-0390		$25	
Westchester	**Sakanaya Sushi**		
14 North Central Ave Hartsdale NY 10530 914-946-9695		$18	
Westchester	**Sazan Restaurant***		
729 Saw Mill River Rd Ardsley NY 10502 914-674-6015		$23	
Westchester	**Tanto***		
639 White Plains Rd Scarsdale NY 10583 914-725-9100		$10	
Westchester	**Tsuru**		
259 N Central Ave Hartsdale NY 10530 914-761-0057		$25	

Upstate

Upstate	**Karuta**		
77 Quaker Ridge Rd New Rochelle NY 10804 914-636-6698		$15	
Upstate	**Kiko House**		
1981 E. Washington Ave Pearl River NY 845-735-9185		$25	
Upstate	**Sakurahana NY**		
329 Route 59 Central Nyack, NY 10960 845-727 3339		$20	

New Jersey

New Jersey	**Ajihei Princeton**		
11 Chambers St Princeton NJ 08542 609-252-9158		$20	
New Jersey	**Akai Sashi Lounge**		
11 N. Dean St Englewood NJ 07631 201-541-0086		$18	
New Jersey	**Aoyama**		
1992 Washington Valley Rd Martinsville, NJ 732-271-2556		$18	
New Jersey	**Asahi Japanese***		
1475 bergen blvd Fort Lee NJ 07024 201-944-5113		$17	
New Jersey	**Daimatsu***		
960 Mountain Ave Mountainside NJ 07092 908-233-7888		$25	
New Jersey	**East Japanese**		
1405 Teaneck Rd Teaneck, NJ 07666 201-837-1290		$20	
New Jersey	**Higo Batten***		
2024 Center Ave #J & K Fort Lee NJ 07024 201-461-6465		$15	
New Jersey	**Honshu Lounge***		
31 Montgomery St 2FR Jersey City NJ 07302 201-324-2788		$0	
New Jersey	**Ichi Umi Restaurant**		
352 Menlo Park Dr Edison NJ 08837 732-906-2370		$30	
New Jersey	**ICHIBAN**		
778 Bloomfield Ave W Caldwell, NJ 07006 973-808-7178		$22	
New Jersey	**Italian Tomato (Mitsuwa)**		
595 River Rd Edgewater NJ 07020 201-941-8113		$7	


RAKU
Hidden gem of the Upper West Side.
Come enjoy fresh sushi and sake in a delightfully cozy atmosphere
Speedy Delivery • Near the Museum of Natural History
RAKU IT'S JAPANESE !!
57 W. 76th St. (Corner of Columbus Ave.)
TEL 212-873-1220
Mon-Sat Lunch 12pm-3pm Dinner 3pm-10:30pm
(Fri. and Sat. open until 11pm)
Sun & Holiday 2:30pm-10:30pm
Columbus Ave.
Museum of Natural History
W 77th St
W 76th St

New Jersey **Kaname***
713 Palisade Ave. Cliffside Park, NJ 07010 — $25 M L
201-886-0080

New Jersey **KIKU**
395 Rt. 17 S. Paramus, NJ 07652 — $40 L
201-265-7200

New Jersey **Komagashi***
103 Montgomery St. Jersey City, NJ 07302 — $25 L
201-433-4567

New Jersey **Komagashi too***

Located in waterfront Jersey City, Komagashi has the most gorgeous view overlooking Manhattan skyline offers exciting sushi selections. Try their Chirashi Royale, the freshest pick by the chef with selections from Japan and domestic. Only 5 min PATH from NYC!
99 Town Sq. Pl. Jersey City, NJ 07310 — $30 L
201-533-8808 www.komegashi.com

New Jersey **Kyushu Sushi***
209 Paterson Ave. Wallington, NJ 07057 — $0 M L
973-773-7100

New Jersey **Masa Sushi & Grill***
41 W. Allendale Ave. Allendale, NJ 07401 — $30 L
201-934-5616

New Jersey **Master Sushi***
395 Springfield Ave. Summit, NJ 07901 — $25 L
908-598-1100

New Jersey **Pricetoa Tomo Sushi**
236 Nassau St. Princeton, NJ 08542 — $15 SL
609-924-9478

New Jersey **Raku Izahaya**
208 Main St. Fort Lee, NJ 07024 — $25
201-585-0707

New Jersey **Sakura-baaa***
43 Franklin Ave. Ridgewood, NJ 07450 — $25 M L
201-447-5525

New Jersey **Santohka (Mitsuwa)**
595 River Rd. Edgewater, NJ 07020 — $10 L
201-941-1004

New Jersey **Sanuhi Sando (Mitsuwa)**
595 River Rd. Edgewater, NJ 07020 — $10 L
201-941-3113

New Jersey **Sugi**
2117 Rt. 4 E. Fort Lee, NJ 07024 — $22 SL
201-461-3100

New Jersey **TATSUMI***
1034 River Rd. Edgewater, NJ 07020 — $25 M L
201-969-0202

New Jersey **Tando Sushi***
10 Schuyler Ave. Kearny, NJ 07032 — $12 L
201-991-5582

New Jersey **Toya Restaurant***
438 Anderson Ave. Cliffside Park, NJ 07010 — $25 L
201-917-5532

New Jersey **Umeya**
156 Fairmont Rd. Cresskill, NJ 07626 — $25 M L
201-816-0511

New Jersey **Yakitori 39**
252-254 Degraw Ave. Teaneck, NJ 07666 — $35 M
201-692-9700

Connecticut

Connecticut **Abis**
381 Greenwich Ave. Greenwich, CT 06830 — $30 L
203-862-3100

Connecticut **Kazu**
64 N. Main St. Norwalk, CT 06854 — $25 L
203-866-7452

CAFE

Upper West **Beard Papa's Upper W.**
2167 Broadway (bet. 77th & 78th St.) — Cream Puffs
212-799-8770

Upper East **Choux Factory**
1685 1st Ave. (bet. 87th & 88th St.) — Cream Puffs
212-289-2023

Midtown West **Cafe Zaiya Midtown W.**
1073 6th Ave. (bet. 40th & 41st St.) — Bakery
212-704-6785

Midtown West **Minamoto Kitchnaa**
608 9th Ave. (bet. 46th & 49th St.) — Confectionery
212-489-3747

Midtown East **Cafe Zaiya Midtown E**
18 E. 41 St. (bet. Madison & 5th Ave.) — Bakery
212-779-0600

Midtown East **Choux Factory**
905 1st Ave. (bet. 49th & 49th St.) — Cream Puffs
212-223-0730

Chelsea **Flavaboom**
600 6th Ave. (bet. 17th & 18th St.) — Dessert Bar
212-414-0010

East Village **Cafe Zaiya East Village**
69 Cooper Sq. (bet. 7th St. & St. Marks Pl.) — Bakery
212-253-9700

East Village **Chibalicious**
203 E. 10th St. (bet. 1st & 2nd Ave.) — Dessert Bar
212-475-0623

East Village **PANYA**
6 Stuyvesant St. (bet. 9th St. & 3rd Ave.) — Bakery
212-777-1630

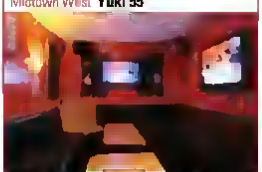
New Jersey **Minamoto Kitchnaa**
595 River Rd. Edgewater, NJ 07020 — Confectionery
201-313-9335

New Jersey **Parisienne**
250 Main St. Fort Lee, NJ 07024 — Bakery
201-592-8871

KARAOKE

Upper East **Iggy's**
1452 2nd Ave. (bet. 75th & 76th St.) — $1 /song
212-327-8043

Midtown West **Yuki 55**



Sing and dine at Yuki 55, their menus are from other Japanese restaurant downstairs. New songs are frequently added. English, Korean, Chinese, Japanese and Philippine songs are available. Drinks and room charges are half price during Happy Hour (5pm-7pm). The Two Hour Party Set ($35+) includes appetizer, sushi, and unlimited drinks. Open 7 days till 3:30am. They offer a karaoke bar and private rooms accommodate up to 20 people.
253 W. 55th St. (bet. Broadway & 8th Ave.) — $40/h per person
212-765-1210

Midtown East **Box Snack Riki**
141 E. 45th St. 2 Fl. (bet. 3rd & Lexington Ave.) — $10/h $30 min
212-986-5612

Midtown East **Japas 38**
9 E. 38th St. (bet. Madison & 5th Ave.) — $8/h /person
212-779-4040

wanna read back number?
Easy Navigation, Exciting Articles, More Convenient!!
www.chopsticksny.com

Complimentary wine or sake
Order any entree or more than $15 per person, and get a glass of house wine or sake for free
Happy Hour
Sun.-Thu. 11pm-1am
Fri. & Sat. 11pm-2am
Buy one drink and get the second one for free
Key Lime Martini $8
Chocolate Martini $8
PLANET SUSHI
Devoted to our neighbors for 15 years.
380 Amsterdam Ave
(at the corner of 78th St.)
212-712-2162
212-496-1279
www.planetsushiny.com

Midtown East — **Karaoke Duet 48***
304 E 48th St. (bet. 1st & 2nd Ave.) | 212-753-0030 | $4/h /person

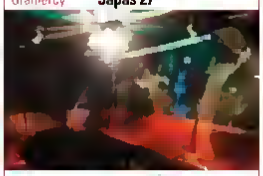
Korea Town — **5 Bar Karaoke**
38 W 32nd St. 5F (bet 5th Ave. & Broadway) | 212-594-6644 | $30 /room

Korea Town — **Charus Karaoke**
25 W 32nd St. 3R (bet 5th Ave. & Broadway) | 212-967-2244 | $2/song $40/room

Korea Town — **Gagopa Karaoke**
28 W 32nd St. (bet 5th Ave. & Broadway) | 212-967-5353 | $30 /room

Korea Town — **Grammy Karaoke**
23 W 32nd St. (bet 5th Ave. & Broadway) | 212-629-7171 | $40 /room

Gramercy — **Japas 27***



Sing your heart away at Japas 27! They offer karaoke rooms at no charge ($10 minimum per person Sunday through Thursday only.) Their kitchen is open until 3am everyday with a select menu of over 50 food items. Unlimited Drink Plan is only $14.99 per person for 2 hours; with food it's only $19.99 per person for 2 hours. Private rooms are also available. Please inquire within.

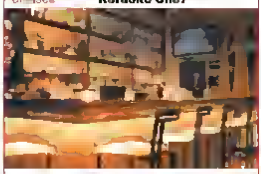
366 3rd Ave. (bet. 25th & 27th St.) | 212-933-2329 | www.japas27.com | $10/ person

Korea Town — **Karaoke Duet 35***
53 W 35th St. 2 Fl (bet. 5th & 6th Ave.) | 646-473-0826 | $4/h /person

Korea Town — **MK**
11 W 32nd St. 5 Fl (bet. 5th Ave. & B way) | 212-594-3436 | $40/h /room

Korea Town — **Radio Star Karaoke**
3 W 35th St. (bet. 5th & 6th Ave.) | 212-564-2520 | $40 /room

Chelsea — **Karaoke One7**



They offer the city's largest song selection in 16 different languages and new songs are added monthly. Sing at the bar for $2 per song or sing in a private room for $6/h (Sun-Wed. $5/hr) per person. Drinks and room charges are half price during Happy Hour (2pm-7pm). Large party rooms available. Call for reservation. Open 7 days from 2pm to 4am (except Mon from 5pm).* May close early on weekdays w/o notice.

29 W 17th St. (bet. 5th & 6th Ave.) | 212-675-3527 | www.karaoke17.com | $2/song

Gramercy — **Magic Story**
34 32nd St. 5 Fl (Park Ave. S. & Madison Ave.) | 212-594-4244 | $40 /room

West Village — **Apple Restaurant**
17 Waverly Pl. (bet. Greene & Mercer St.) | 212-473-8886 | $10/cover /room

West Village — **Karaoke Cave**
5 E. 13th St. (bet. University Pl. & 5th Ave.) | 646-250-5670 | $35- /room

West Village — **NEMO**
54 E. 13th St. (bet. B way & University Pl.) | 212-477-0177 | $8/h /person

East Village — **Planet Rose**
219 Ave. A (bet. 13th & 14th St.) | 212-353-0500 | $2/song

East Village — **Second Second**
27 2nd Ave. (bet. 1st & 2nd St.) | 212-473-2922 | $30/h /room

East Village — **Sing Sing (St. Marks)***
SING-SING KARAOKE AT MARKS

Conveniently located on St. Marks Street in the heart of the East Village, Sing-Sing a Karaoke lounge with 16 Private Rooms. This brand new lounge is a great spot for young adults who love to sing. OPEN 7 DAYS 1:00PM-4:00AM. Party@karaokesingsing.com

9 St. Marks Pl. 2Fl. (bet. 2nd & 3rd Ave.) | 212-387-7800 | www.karaokesingsing.com | $7/h per person

East Village — **Sing Sing (Ave. A)***
SING-SING 82 KARAOKE AVENUE A

Among the newest and trendiest restaurants on Avenue A, Sing Sing offers a bar lounge and 15 private rooms for karaoke. It is a perfect place for a get together with friends after dinner. Large party rooms are available for up to 30 people. OPEN 7 DAYS

81 Ave. A (bet. 4th & 5th St.) | 212-674-0700 | www.karaokesingsing.com | $7/h per person

East Village — **U2 Karaoke Lounge**
6 St. Marks Pl. (bet. 2nd & 3rd Ave.) | 212-228-5250 | $8/h

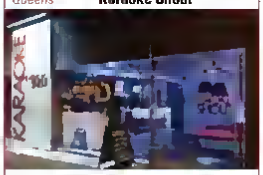
Lower Mhn — **Asia Roma**
40 Mulberry St. (bet. Worth & Bayard St.) | 212-385-1133 | No charge

Lower Mhn — **Bmy Karaoke Bar**
5 Thompson St. 2 Fl (bet. 6th Ave. & Canal St.) | 212-334-5490 | $30/h /box

Lower Mhn — **Mott Karaoke Lounge**
43 Mott St. (bet. Worth & Bayard St.) | 212-693-0004 | min $20 /room

Brooklyn — **100 Fua**
332 60th St. (9th Ave. & Fort Hamilton Pkwy.) | 718-436-6883 | $49/h /room

Queens — **Karaoke Shout***



120,000 songs in 16 different languages available. 20,000 English songs and songs in Hindi and Thai that are rarely available in the U.S. Your party will be much more exciting in the high-tech karaoke rooms! 11 private rooms are equipped with LED lightings that change colors with each song. Enter songs using a wi-fi touch system on the in-set screens and pads. Chopsticks NY readers receive 10% discount with this ad. Open 7 days!

32-16 Steinway St. Astoria, NY 11103 | 718-569-0880 | www.karaokeshout.com | $3-7/h person

* Chopsticks NY available to pick up

Sake guide in an iPhone app.

103 brands of sake, shochu, & Japanese beer
Read reviews
Search sake by grade
Search brand by distributor
Check sake events in NY

Check at www.sake-guide.com

Available on the App Store

SAWANOTSURU
NIGHT AT
INAKAYA NY
Wednesday Night, Nov. 21st.
We have a SAWANOTSURU Japanese sake event with INAKAYA NY.
Please stop by and try SAWANOTSURU sake with tasty foods.
INAKAYA NY

GENUINE WAGYU FROM JAPAN IS BACK AT MEGU!!!

MEGU

This super premium top quality beef is unrivaled in its great taste, characterized by a tender, melt-in-the-mouth texture, an incomparable sweet and full bodied aroma, and exceptional delicate flavor. Here at Megu, we have worked tirelessly at procuring the finest Wagyu beef from cattle bred raised in Satsuma, Japan, under high standards of human compassion and attention. We promise that once tried, it will not be easily forgotten.

Special Promotion!

First 10 reservation parties will receive
3oz. $75 Wagyu Satsuma
"Kagero" Steak for $39
Offer valid from 11/1/12 - 11/30/12

Omakase Prix Fixe

5 Course $110
7 Course $145

Umami Prix Fixe

9 Course $185

Omakase & Umami include
Wagyu Satsuma Sirloin "Kagero" Steak;
a delicious bargain that's not to be missed.

Satsuma beef Roll $29

Wagyu Satsuma "Kagero" Steak $75(3oz), $145(6oz)

MEGU

MEGU 845 United Nations Plaza (The Trump Tower, 1st FL) New York NY 10017
MEGU New York, 62 Thomas St., New York, NY 10013
Reservation 212-964-7777 / www.megurestaurants.com
ilovemegu
megunyc

Now Hiring General Managers and Chefs for Global Expansion
Location: Russia (Moscow), India (Mumbai, Delhi) Qatar (Doha), Switzerland (Gstaad) (Position also available at the NY stores) Visa support & Health Insurance available / Eligibility requirements: The desire to challenge yourself in a foreign county. Japanese & English skills. Experience required / Inquiries: kichi@megurestaurants.com

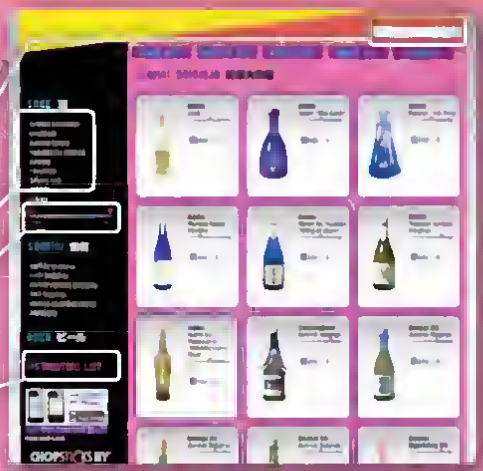
SAKE-GUIDE.COM

FIND YOUR FAVORITE SAKE / SHOCHU / BEER WITH SAKE-GUIDE.COM

Offering an extensive list of items, Sake-Guide.com navigates you to finding your favorite sake, shochu and Japanese beer.

HOW TO SEARCH:

- **Search by Keyword**
  Type keyword(s) in the box provided on the right.
- **Search by Category**
  Click categories provided in the left column.
- **Search by Sweet/dry index**
  Move your cursor on the Sweet/Dry Index provided in the left column
- **Search by Distributor**
  Click the Distributor List icon provided in the left column to find distributors. Then, click on the Available List icon of each distributor.



ADVERTISEMENT

Goriki: Tottori's Best Sake Rice On Showcase

Chiyomusubi Brewery, located in Tottori Prefecture, is a small brewery with big ideas and many successes to follow. It's 4th generation president, Haruo Okasora's decision to actively employ young sake makers keeps the brewery strong and up to date with the global trend, yet tradition is far from lost in his brewery. Here, Mr. Okasora talks about their sake brewing and their signature, Goriki line.

How would you describe the sakes you make at Chiyomusubi?

We aim to make sakes that are just slightly aromatic, but rich in taste, and finish cleanly. Those are the characteristics I think you would find common in all of our sakes. But within that, you find all sorts of flavors. Ryo, the junmai ginjo, for instance was made for those who like to enjoy sake in a more Western dining setting. Chiyomusubi Tokubetsu Junmai has a more traditional feel with a strong core, and a relatively strong aroma, too. Oni no Shitaburui is a honjozo type sake. The smooth, clean finish on this one is also a great match with Western style foods. Goriki is our signature line. It has a stronger aroma, and a prominent rice flavor, so it's on the heavier side, yet finishes very cleanly.

What is the unique aspect of Goriki?

It's made from a strain of sake rice indigenous to our prefecture, named Goriki. Goriki rice's popularity died down when producing quantity as cheaply as possible was the goal for breweries during World War II. It was only revived again after the War, when smaller sake breweries were able to start competing in a market focused on quality, with major brands that competed with quantity.

Including Goriki, sakes from your brewery go very well with food. Do you consciously make sakes that make great companions to food?

Our focus is to make the best koji, (mold spores that converts starch to sugar to alcohol) we can make. In order to do that we must steam the rice to perfection so that it's hard on the inside and soft on the outside to allow for tsukihaze koji to form. That's when the mycelia of the koji reaches deep into the core of the rice grain and spreads throughout the grain, which helps to create the ideal ginjo style sake. Not only does great koji make great sake, koji creates the type of amino acids that become umami, the substance that creates depth in flavors, so naturally, great koji leads to sake that makes a great companion to food.

What foods would you pair with Goriki?

Our region in Tottori is known for Matsuba crabs (snow crabs). Any kind of crab dish imaginable with Matsuba crab, we have, from raw to grilled to steamed to hotpot and much more. And naturally the Goriki, our signature line is a match made in heaven with any Matsuba crab dish. I would say the ultimate pairing would be steamed Matsuba crab and Goriki. The sweetness of the crab is just right with the sweetness of the rice in the sake. But for those who live in the U.S. and far from Matsuba crabs, Goriki also makes a great companion to the rich flavors of foie gras, gratin, various cheeses and much more.

Chiyomusubi Sake Brewery
131 Taisho-machi, Sakaiminato-shi, Tottori, JAPAN
TEL. +81-859-42-3191
www.chiyomusubi.co.jp (Japanese only)

Distributed by JFC International Inc.
55 Wildcat Way, Linden, NJ 07036
TEL. 908-525-4400
www.jfc.com / www.sakeexpert.com

Imported by KURAMOTO US, Inc.
695 Lorimer St., 1L Brooklyn, NY 11211
www.kuramotous.com

Goriki Tasting Event

Sake Bar Kirakuya, an izakaya in K-town recently hosted a sake tasting event featuring Goriki, Goriki Nama, Oni no Shitaburui, and Chiyomusubi Tokubetsu Junmai. Both regulars and those new to Chiyomusubi's sakes enjoyed the sakes with a variety of izakaya dishes served there. "The pairing of Goriki and Fried Oyster was particularly well-received," described Mr. Keita Akaboshi, sake sommelier at Kirakuya.

Saka Bar Kirakuya
2 W. 32nd St.
New York, NY 10001
TEL. 212-695-7272
www.sakebarkirakuya.com

What Attendees Said...

Goriki is full of surprises, which even goes with non-Japanese cuisine. I remember I was blown by how nicely it paired with foie gras. (T.S.)

It perfectly matches with spicy Asian foods such as kimchee, wasabi, and Mandarin dishes, as well as Mexican foods. (F.X.)

This is one of my favorite sakes, and I love the fact that the flavor is nicely balanced. It would go very well with seafood dishes. (P.L.)

ADVERTISEMENT

Real Deal at Sushi Lounge

St. Mark's Place in the East Village has always played a key role in the food scene in New York, offering newfangled restaurants and cafés with an interesting ethnic mix. The most important considerations on this street, however, are taste and price. *Sushi Lounge*, located on the corner of Avenue A and St. Mark's Place, presents irresistible Japanese dishes–including sushi and ramen–at incredibly reasonable prices.

Among Sushi Lounge's many offerings, sushi rolls—especially the more than 20 *"New York POP Creation" rolls*—are always bestsellers. From the somewhat conventional *Dragon*, *Spider*, and *Philadelphia rolls* to Sushi Lounge's original *Titanic*, *Lounge*, and *Love Eel rolls* to non-seafood rolls such as *Nuts Miso Chicken*, there is something for everyone. But what makes you grin is the price. All sushi is 50% off all day (with a minimum $16 order per person). Considering the average price of a New York POP Creation roll is $9.75 and that of a traditional roll (known on the menu as a "Tokyo Standard" roll) is $5.50, you can easily order two or three rolls, which will fill you up with no problem.

In addition to this great sushi deal, Sushi Lounge also has a happy hour from 10 pm until closing during which *Kirin Ichiban* beer and select Japanese cocktails are 50% off. A variety of ramen choices are also available at amazing prices. Whether you come alone or have a big party, only Sushi Lounge can please both your taste buds and budget.

TOP 3 Ramen at Sushi Lounge

Lounge Ramen *$6.95*

This shoyu (soy sauce) flavored signature ramen is the best way to appreciate the combination of Sushi Lounge's crafted soup and its noodles. You can even drink the soup to the bottom. It is topped with standard chashu pork, simmered egg and bamboo shoots as well as nori seaweed and daikon sprouts.

Miso Ramen *$8.50*

When miso paste is blended into Sushi Lounge's chicken broth it turns into a full-bodied, hearty yet mild soup. An abundance of vegetables including corn, bean sprouts, daikon sprouts and bamboo shoots are also the secret to its popularity.

Tonkotsu Ramen *$8.50*

Sushi Lounge's tonkotsu (pork-bone broth) is original in the way it is mixed with its clear chicken broth. It's lighter and more refreshing than standard tonkotsu. Its homemade ma-yu (garlic oil and takana (mustard green pickles) toppings uniquely spice it up.

Ramen Shop of the Next Generation, Zen 6

Coming Soon!

Sushi Lounge is now opening a new ramen house, Zen 6, in its home ground, the East Village. Zen 6's signature style highlights thin, straight noodles with firm texture in tonkotsu base soup, and an abundance of maayu (roasted garlic oil) atop gives body and kick to it. Their exciting menu features two categories, Tokyo Standard, including traditional style ramen like shoyu, miso and tonkotsu, and New York Pop, including creative ramen such as *Philadelphia Ramen*, *California Ramen*, *Oyster Ramen* and *Spider Ramen* [pictured]. You can choose thick noodles if you like, and they can adjust the firmness of the noodles upon request. Ramen's perfect sidekick, gyoza dumplings, are all handmade in the restaurant. It's the ramen shop for the next generation!

Sushi Lounge
132 St. Mark's Pl., (at Avenue A)
New York, NY 10009
TEL. 212-598-1188
www.sushiloungenyc.com

(Sister restaurants)

Noodle Café Zen
31 St. Mark's Pl. (bet. 2nd & 3rd Aves.)
New York, NY 10003
TEL. 212-533-6855 | www.zensushinyc.com

Zen 6
328 E. 6th St.
(bet. 1st & 2nd Aves.)
New York, NY 10003

Restaurant Shares a Taste of Korean Culture

GAMMEEOK

Korean cuisine is coming into its own in America where curious diners are attracted to its bold flavors and its healthy vegetable, protein blends. Eager to share this rich, flavorful culture, Gammeeok a favorite restaurant with Korean locals, beckons newcomers with high quality house-made ingredients and a gracious staff.

With locations in Fort Lee and Palisades Park, NJ it's easy to stop in for the house specialty *Seolleongtang*, an ox-bone soup simmered for 24 hours. The mild, nourishing flavor of the broth becomes more intense with the addition of house-grilled sea salt and a nibble of the tender sliced brisket that floats inside. Crowd favorite, *Bibimbap* shines here with its beautifully manicured vegetables imported from Korea. It is enhanced further with the addition of gochujang, the signature red pepper paste unique to this restaurant because it was hand selected by the owner for import to the U.S. A real treat is the soybean miso-like paste, doenjan, whose Korean starter has been nursed in the basement of Gammeeok since the restaurant began over twenty years ago. Its savory umami flavor makes bites of raw cabbage dipped into it seem substantial and meaty.

To pair drinks with their foods, you could go simple with beer and sake, but for something special, try the Bok Bun Ja raspberry rice wine or the Makgeolli rice wine served in a metal coffee pot.

Gammeeok
485 Main St., Fort Lee, NJ 07024 TEL: 201-242-1333
110 Broad Ave., Palisades Park, NJ 07650 TEL: 201-945-6300 / www.gammeeok.com
Sun-Sat: 24 hours

Cloudy broth means quality when it comes to seolleongtang. Here ox bones simmer for twenty four hours leaving behind a silky opaque broth.

Though each vegetable is prepared separately, blended with rice crisped in a clay pot they give a harmonious, flavorful in the mouth.

Juicy enough to eat straight from the bone, the kalbi Korean short ribs are cut lengthwise so they can absorb the maximum amount of marinade.

Gammeeok's décor is paired with Asian inspired furnishings that exude comfort and polish.

CHOPSTICKS NY

Please Visit Our Website!
Updated Daily!!

www.chopsticksny.com

Other Asian Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)
Sushi Bar Available
Open for Lunch
M Tu W Th F Sa Su Day Close
Delivery
Family Dining
Romantic Dining
Local Favorite
Vegetarian Friendly
Business Dinner
C Coupon available at www.chopsticksny.com
★ Chopsticks NY available to pick up

CHINESE

Upper West — **Ivy's Cafe***
154 W 72nd St (bet Columbus & Amsterdam Ave) | $25 L
212-787-3333

Upper West — **Ollie's**
957 Broadway (bet. 97th & 98th St) | $15 L
212-665-6181

Upper West — **Ollie's**
2957 Broadway (at 116th St) | $15 L
212-932-3300

Upper West — **Shun Lee West**
43 W 65th St (Central Park W & Columbus) | $35 L
212-595-8895

Upper East — **Cafe Evergreen**
1977 1st Ave (bet. 73rd & 74th St.) | $30 L
212-744-3296

Upper East — **Chinatown East**
1650 3rd Ave (bet. 92nd & 93rd St.) | $18 L
212-987-3500

Upper East — **Lin's Noodle & Grill**
1509 3rd Ave (bet. 84th & 85th St) | $25 L
212-639-1313

Upper East — **Our Place**
242 E 79th St (bet. 2nd & 3rd Ave) | $25 L
212-288-4888

Upper East — **Philippe**
33 E 60th St (bet. Park & Madison Ave) | $45 L
212-644-5885

Upper East — **Pig Heaven**
1540 2nd Ave (bet. 80th & 81st St) | $15 L
212-744-4333

Upper East — **Shunghai Pavilion**
1378 3rd Ave (bet. 78th & 79th St) | $37 L
212-585-3388

Upper East — **Szechuan Gourmet**
1395 2nd Ave (at 73rd St.) | $25 L
212-737-1838

Midtown West — **Chinu Grill**
60 W 53rd St (bet. 5th & 6th Ave) | $65 L
212-333-7788

Midtown West — **Joe's Shanghai***
24 W 56th St (bet. 5th & 6th Ave) | $20 L
212-333-3868

Midtown West — **Ollie's**
411 W 42nd St. (at 9th Ave) | $19 L
212-921-5588

Midtown West — **Ruby Foo's Times Sq.**
1626 Broadway (bet. 49th & 50th St) | $30 L
212-489-5800

Midtown West — **Tung Pavilion**
65 W 55th St (bet. 5th & 6th Ave) | $25 L
212-966-6888

Midtown West — **Wu Liang Yo**
39 W 48th St. (bet. 5th & 6th Ave.) | $35 L
212-398-2308

Midtown East — **Chin Chin**
216 E 49th St (bet. 2nd & 3rd Ave) | $30 L
212-888-4555

Midtown East — **Dynasty Sung**
511 Lexington Ave 2 Fl (at 48th St) | $35 L
212-355-1200

Midtown East — **Evergreen un 38**
10 E 38th St (bet. Madison & 5th Ave) | $20 Su L
212-448-1198

Midtown East — **Grand Sichuan**
1049 2nd Ave. (bet. 55th & 56th St) | $20 L
212-355-5855

Midtown East — **Lychee House**
141 E 55th St. (bet. 3rd & Lexington Ave) | $20 L
212-753-3300

Midtown East — **Mee Noodle Shop**
922 2nd Ave (at 48th St) | $15 L
212-888-0027

Midtown East — **MR K's***
570 Lexington Ave (at 51st St) | $50 L
212-583-1668

Midtown East — **Peking Duck House***

BEST PEKING DUCK IN NYC. The house specialty and a crowd favorite. The duck is roasted in an oven until the meat is tender and the skin is crispy. Bring this ad and you will get 10% off lunch. Valid 7 days a week.

236 E 53rd St (bet 2nd & 3rd Ave) | $33 L
212-759-6260 www.pekingduckhouseny.com

Midtown East — **Phoenix Garden**
242 E 40th St. (bet. 2nd & 3rd Ave) | $20 L
212-983-6666

Midtown East — **Shih Lee**
311 E 45th St (bet. 1st & 2nd Ave) | $10 L
212-867-0311

Midtown East — **Shun Lee Palace**
155 E 55th St (bet. 3rd & Lexington Ave) | $35 L
212-371-8844

Chelsea — **Grand Sichuan**
229 9th Ave (at 24th St) | $20 L
212-620-5200

Chelsea — **Rickshow Dumpling**
68 W 23rd St (bet. 5th & 6th Ave) | $15 L
212-924-9220

Gramercy — **Grand Sichuan**
227 Lexington Ave (bet. 33rd & 34th St.) | $25 L
212-679-6770

Gramercy — **The Cottage***
33 Irving Place (at 16th St.) | $12 L
212-505-6800

West Village — **Chinatown Brasserie**
380 Lafayette St. (at Great Jones St) | $30 L
212-533-7000

West Village — **Empire Szechuan**
173 7th Ave. S (at Perry St.) | $15 L
212 243-6046

West Village — **Shunghai Square**
11 E 13th St (bet. University Pl. & 5th Ave.) | $20 L
646-486-7313

East Village — **BaoHaus**
238 E 14th St (bet. 2nd & 3rd Ave) | $14 L
646-669-8888

East Village — **Dumpling Man***
100 St. Marks Pl (bet. 1st Ave & Ave A) | $11 L
212-505-2121

Lower Mhtn — **ABC Chinese Restaurant**
34 Pell St. (bet. Bowery & Mott St.) | $25 L
212-349-9390

Lower Mhtn — **Amazing 66**
66 Mott St. (bet. Bayard & Canal St.) | $25 L
212-334-0099

Lower Mhtn — **Au Mandarin**
200-250 Vesey St. (at West St.) | $30 L
212-385-0313

Lower Mhtn — **Big Wong**
67 Mott St. (bet. Bayard & Canal St.) | $13 L
212-964-0540

Lower Mhtn — **Congee Village**
100 Allen St. (bet. Broome & Delancy St.) | $10 L
212-941-1818

Lower Mhtn — **Dim Sum Go Go**
5 E. Broadway (bet. Catherine St. & Rowery) | $15 L
212-732-0797

Lower Mhtn — **Excellent Dumpling**
111 Lafayette St (bet. Walker & Canal St.) | $10 L
212 219-0212

Lower Mhtn — **Golden Unicure**
19 E. Broadway (bet. Market & Catherine St.) | $0 L
212-941-0911

Lower Mhtn — **Jing Fong**
20 Elizabeth St. (bet. Bayard & Canal St.) | $20 L
212-964-5256

Lower Mhtn — **Joe's Ginger**
25 Pell St. (at Doyers St.) | $20 L
212 285-0333

Lower Mhtn — **Joe's Shanghai**
9 Pell St. (bet. Bowery & Mott St.) | $20 L
212-233-8888

Lower Mhtn — **Lin's Dumpling House**
28 Bowery (at Bayard St.) | $10 L
212-349-0923

Lower Mhtn — **Mandurin Court**
61 Mott St. (bet. Bayard & Canal St.) | $15 L
212-601-3838

Lower Mhtn — **New Bo-Ky**
80 Bayard St. (bet. Mott & Mulberry St.) | $10 L
212-406-2232

Lower Mhtn — **Nice Green Bu**
66 Bayard St. (bet. Elizabeth & Mott St.) | $15 L
212-625-2353

Lower Mhtn — **Oriental Garden**
14 Elizabeth St. (bet. Bayard & Canal St.) | $35 L
212-619-0005

Lower Mhtn — **Ping on Mott**
22 Mott St. (bet. Chatham Sq. & Pell St.) | $20 L
212-602-5588

Lower Mhtn — **Shunghai Cuisine***
86 Bayard St. (at Mulberry St.) | $25 Tu L
212-732-8388

Queens — **East Munor**
46-45 Kissena Blvd Flushing, NY 11355 | $25 L
718-886-8388

Queens — **Himalayan Yak Restaurant***
72-20 Roosevelt Ave Jackson Heights, NY 11372 | $15 L
718-779-1119

KOREAN

Midtown West — **Benn**
350 W 50th St. (bet. 8th & 9th Ave.) | $30 L
212-582-4448

Midtown West — **Chum Chom**
40 W 56th St (bet. 5th & 6th Ave) | $40 L
212-213-2236

Midtown West — **Dunji**
346 W 52nd St (bet. 8th & 9th Ave) | $44 Su L
212-586-2580

Midtown East — **Koryu Palace**
127 E. 54th St (bet. Park & Lexington Ave) | $30 Su L
212-832-2350

Koreatown — **Chu Dung Gul**
55 W 35th St (bet. 5th & 6th Ave) | $30 L
212-695-8222

Koreatown — **Don's Bugum***
17 E 32nd St. (bet. Madison & 5th Ave.) | $40 L
212-683-2200

Koreatown — **Franchu Vegan Cafe**
12 Park Ave (bet. 34th & 35th St.) | $25 L
212-213-1001

Koreatown — **HAN BAT***
53 W 35th St (bet. 5th & 6th Ave) | $15 L
212-629-5588

Koreatown — **HANGAWI***
12 E 32nd St. (bet. 5th & Madison Ave) | $40 L
212 213-0077

Koreatown — **Hyo Dong Gak***
51 W 35th St. (bet. 5th & 6th Ave) | $20 L
212-695-7167

Koreatown — **Kang Suh**
1250 Broadway (at 32nd St) | $30 L
212-564-7845

Koreatown — **Komtang House***
32 W 32nd St (bet. 5th Ave. & Broadway) | $15 Su L
212-947-8482

Koreatown — **Kum Gang San***
49 W 32nd St. (at Broadway) | $20 L
212-967-0909

Koreatown — **Kunjip Restaurant**
9 W 32nd St (bet. 5th Ave. & Broadway) | $15 L
212-216-9497

Koreatown — **Madungsui***
35 W 35th St (bet. 5th & 6th Ave) | $30 L
212-564-5333

Koreatown — **Seoul Garden**
34 W 32nd St. (bet. 5th Ave. & Broadway) | $20 L
212-736-8002

Koreatown — **Shillu**
37 W 32nd St (bet. 5th Ave. & Broadway) | $25 L
212-967-1880

West Village — **Do Hwa**
50 Carmine St. (at Bedford St.) | $27 L
212-414-1224

East Village — **Bon Chun**
9 St. Marks Pl (bet. 2nd & 3rd Ave) | $20 L
212-228-2887

East Village — **Dok Sum's**
119 1st Ave (bet. 7th St. & St. Marks Pl) | $20
212-477-3508

Lower Mhtn — **Kori**
253 Church St (bet. Leonard & Franklin St) | $20 Su L
212-334-0308

Brooklyn — **Dokebi***
189 Grand St. (bet. Driggs & Bedford Ave) | $25 L
718-782-1424

Queens — **KOREANA***
138-20 38th Ave. Flushing, NY 11354 | $25 L
718-713-0252

Westchester — **Kalbi House**
291 Central Ave White Plains, NY 10606 | $20 L
914-328-0251

New Jersey — **Gummeeok***
485 Main Street Fort Lee, NJ 07024 | $0 L
201 242-1333

New Jersey **Gemmeeok**
110 Kinderkamack Rd Emerson Park, NJ 07650 $0
201-345-6300

Connecticut **Pinehill Restaurant**
123 Paramus Rd Paramus NJ 07652 $20
201-843-0170

THAI

Upper West **Long Grain**
2534 Broadway (at 95th St.) $22
212-665-0288

Upper East **Ent Thai**
1429 3rd Ave (bet. 80th & 81st St.) $15
212 772-1494

Upper East **Spice**
1473 1st Ave (at 77th St.) $20
212 744-6374

Upper East **Spice**
1411 2nd Ave (bet. 73rd & 74th St.) $20
212-396-5360

Upper East **Viang Ping**
1393A 2nd Ave (bet. 72nd & 73rd St.) $22
212-249-8484

Midtown West **Aceluck Thai**
530 9th Ave (bet. 39th & 40th St.) $15
212-594-7083

Midtown West **Aora Thai**
462 9th Ave (bet. 35th & 36th St.) $14
212-971-8530

Midtown West **Bangkok House**
360 W. 46th St. (bet. 8th & 9th Ave.) $18
212-541-5343

Midtown West **Braeze**
861 9th Ave (bet. 45th & 46th St.) $25
212-262-7777

Midtown West **Chai Home Kitchen**
930 9th Ave (at 55th St.) $30
212 707-8778

Midtown West **Chanpen Thai**
761 9th Ave (at 51st St.) $20
212-586-6806

Midtown West **Heng 2 Thai Bistro**
752 10th Ave (bet. 51st & 52nd St.) $15
212-765-7800

Midtown West **Pam Real Thai 47**
402 W. 47th St. (bet. 9th & 10th Ave.) $20
212-315-4441

Midtown West **Pam Real Thai 49**
404 W. 49th St. (bet. 9th & 10th Ave.) $20
212-333-7500

Midtown West **Pongsri Thai***
244 W. 48th St. (bet. Broadway & 8th Ave.) $25
212-582-3392

Midtown West **O2 Thai**
788 9th Ave (bet. 52nd & 53rd St.) $15
212-262-2236

Midtown West **Room Service Midtown**
690 9th Ave (bet. 47th & 48th St.) $25
212-582-0939

Midtown West **Thai Pointe**
534 9th Ave (bet. 39th & 40th St.) $15
212-279-9639

Midtown West **Thai Select**
472 9th Ave (bet. 36th & 37th St.) $12
212-695-9520

Midtown West **Topaz Thai**
127 W. 56th St (bet. 6th & 7th Ave.) $15
212-957-8020

Midtown West **Viv Bar & Restaurant**
717 9th Ave (at 48th St.) $20
212-581-5599

Midtown West **Yum Yem 3***
656 9th Ave (at 46th St.) $15
212-956-0639

Midtown West **Yem Yum Bangkok***
650 9th Ave (bet. 45th & 46th St.) $15
212-262-7244

Midtown West **Yum Yem Too***
682 9th Ave (at 46th St.) $20
212-247-9228

Midtown East **OBAO**
222 E. 53rd St. (bet. 2nd & 3rd Ave.) $25
212-308-5588

Midtown East **Rein Thai Restaurant***
220 43rd St. (bet. 2nd & 3rd Ave.) $14
212 752-3333

Midtown East **Talent Thai Kitchen**
210 E. 34th St. (bet. 2nd & 3rd Ave.) $11
212-725-6838

Chelsea **Pad Thai**
114 6th Ave (bet. 15th & 16th St.) $20
212-691-6226

Chelsea **Pongsri Chelsea**
165 W. 23rd St. (bet. 6th & 7th Ave.) $20
212-645-8808

Chelsea **Regional Thai***
208 7th Ave (bet. 21st. & 22nd St.) $15
212-807-8172

Chelsea **Room Service**
186 9th Ave. (bet. 19th & 20th St.) $25
212-691-0299

Chelsea **Royal Siam**
240 9th Ave. (bet. 22nd & 23rd St.) $25
212-741-1732

Chelsea **Silom Thai**
150 9th Ave. (bet. 17th & 18th St.) $25
212-675-0080

Chelsea **Spice**
199 8th Ave (at 20th St.) $20
212-989-1116

Chelsea **Thai Chat-Yo**
233 9th Ave. (bet. 24th & 25th St.) $11
212-489-2170

Gramercy **Bangkok 2 Thai***
348 1st Ave (bet. 20th & 21st St.) $14
212-473-4460

Gramercy **Jaiya Thai**
396 3rd Ave (bet. 28th & 29th St.) $25
212-683-1330

Gramercy **Lemongrass Grill**
130 E. 34th St. (bet. 3rd & Lexington Ave.) $14
212-213-3317

Gramercy **Rhong Tiem**
31 E. 21st St. (bet. 5th Ave. & Broadway) $20
212-420-7500

Gramercy **Toon Thai Cuisine**
17 E. 31st St. (bet. Madison & 5th Ave.) $15
212-213-3773

Gramercy **Toon Thai Cafe***
436 Park Ave. S. (bet. 29th & 30th St.) $25
212-844-8953

West Village **Gelonga**
146 W. 4th St. (at 6th Ave.) $15
212 228-4267

West Village **SEA**
635 Washington St. (at W. 12th St.) $15
212 243 3339

West Village **Tee Thai Food***
3 Greenwich Ave (5th Ave. & Christopher St.) $20
212-929-5588

East Village **Kati Thai Cuisine**
347 E. 14th St. (bet. 1st & 2nd Ave.) $11
212-533-2040

East Village **Klong**
7 St. Marks Pl. (bet. 2nd & 3rd Ave.) $15
212-505-9855

East Village **Spice**
39 E. 13th St. (bet. Broadway & Union sq.) $20
212-982-9758

England **Spice**
104 2nd Ave (at 9th St.) $20
212-533-8900

East Village **Tai Thai**
78 E. 1st St. (bet. 1st Ave. & Ave. A) $12
212 777-2552

Lower Manhattan **Hi Thai**
123 Ludlow St. (bet. Delancy & Livingston St.) $14
212-677-7924

Lower Manhattan **Kema Inn**
113 Ludlow St. 2 Fl (Delancy & Rivington St.) $25
212-353-8666

Lower Manhattan **Pongsri Chinatown**
106 Bayard St. (at Baxter St.) $20
212-343-3132

Lower Manhattan **Sticky Rice**
95 Orchard St. (bet. Grand & Broome St.) $15
212 274-8208

Soho **Kittichai**
60 Thompson St. (bet. Broome & Spring St.) $38
212 219-2000

Soho **Peep**
177 Prince St. (bet. Thompson & Sullivan St.) $20
212-254-7337

Brooklyn **Choi Home Kitchen***
124 N. 6th St. (at Berry St.) $16
718-599-5588

Brooklyn **Lily Thai**
615 Grand St. (bet. Leonard & Lorimer St.) $15
718-218-7522

Brooklyn **Pagoda Thailand**
333 Graham Ave (Devoe & Metropolitan Ave.) $30
718-388-8445

Brooklyn **SEA**
114 N. 6th St. (at Berry St.) $20
718-384-8850

Brooklyn **Tai Thai**
208 Bedford Ave (bet. N. 5th & N. 6th St.) $30
718-599-5556

Long Island **Pheo Restaurant**
29 Main St. Sag Harbor NY 11963 $35
631 725-0101

VIETNAMESE

Upper West **Saigon Grill***
620 Amsterdam Ave (at 90th St.) $25
212-875-9072

Upper East **Asia Grill**
1617 2nd Ave (at 84th St.) $20
212 753-9411

Upper East **Vermicelli**
1432 2nd Ave (bet. 77th & 78th St.) $20
212 288-8668

Midtown East **Le Colonial**
149 E. 57th St. (bet. 3rd & Lexington Ave.) $35
212 752-0808

Korea Town **PHO32 & SHABU***
2 W. 32nd St. (bet. 5th Ave. & Broadway) $20
212-695-0688

Gramercy **Bao Noodles**
391 2nd Ave (bet. 22nd & 23rd St.) $22
212 725-7770

West Village **Saigon Market**
53 University Pl. (bet. 11th & 12th St.) $25
212-982-3891

Little Italy **Nha Trang**
87 Baxter St. (bet. Bayard & Canal St.) $15
212-233-5948

Lower Manhattan **Pho Tu Do**
102 Bowery St. (bet. Hester & Grand St.) $12
212-966-2666

Tribeca **Viet Cafe**
345 Greenwich St. (bet. Jay & Harrison St.) $25
212-431-5588

Brooklyn **Nicky's Viet**
311 Atlantic Ave (bet. Hoyt & Smith St.) $9
718-855-8886

OTHER

Upper West **Asia Kan**
710 Amsterdam Ave (bet. 94th & 95th St.) $25
212 280-8678

Upper West **88 Fusion**
1636 2nd Ave (at 86th St.) $20
212 289-4696

Upper East **Amber***
1406 3rd Ave (at 80th St.) $25
212 249-5020

Midtown West **Blue Ribbon Sushi Bar & Grill**
308 W. 58th St. (bet. 8th & 9th Ave.) $61
212-397-0404

Midtown West **Rue 57**
60 W. 57th St. (at 6th Ave.) $45
212-307-5656

Midtown West **Zen Palate**
663 9th Ave (at 46th St.) $25
212-582-1669

Midtown East **Fusha Asian Cuisine**
1065 1st Ave (at 58th St.) $35
212-752-8983

Midtown East **Hiroshi Japanese Fusion**
363 3rd Ave (bet. 26th & 27th St.) $18
212-481-8268

Midtown East **Jezz at Kitano**
The Kitano Hotel 66 Park Ave (at 38th St.) $35
212-885-7123

West Village **Cafe Asean**
117 W. 10th St. (bet. 6th & Greenwich Ave.) $22
212-633-0348

East Village **Prime & Beyond New York**
90 E. 10th St. (bet. 3rd & 4th Ave.) $35
212-505-0033

Lower Manhattan **Rice***
292 Elizabeth St. (bet. Houston & Bleecker St.) $15
212-226-5775

Brooklyn **Blue Ribbon Brooklyn**
280 5th Ave (bet. 1st St. & Garfield Pl.) $55
718-840-0404

Long Island **TOKU**
2014C Northern Blvd. Manhasset NY 11030 $55
516-627-8558

New Jersey **AOZORA Restaurant**
407 Bloomfield Ave Montclair NJ 07042 $30
973-233-6400

Taking a Trip to Kansai

Can Take You to Taiwan Too!

"Time for Taiwan" Bonus Ticket

Fly with China Airlines between New York (JFK) ~ Osaka (KIX) and get a round-trip bonus ticket between Japan and Taiwan!

Join "Time for Taiwan" co-hosted by China Airlines and Taiwan Tourism Bureau. When you purchase a China Airlines round-trip ticket from New York (JFK) to Osaka (KIX), you may be eligible for a round-trip bonus ticket from any one of China Airlines' destinations in Japan to Taipei or Kaohsiung, Taiwan. In addition to Osaka, China Airlines network in Japan including Tokyo, Fukuoka, Nagoya, Hiroshima, Okinawa, Miyazaki, Sapporo, Kagoshima, Shizuoka and Toyama. Fly China Airlines for your next trip to Japan and Taiwan!

Transpacific Ticket Purchase Period	Sep.1, 2012 ~ Nov.15, 2012 Outbound travel must be commenced between Oct. 1, 2012 and Nov. 30, 2012	Bonus Ticket Redeem Period	Sep.1, 2012 ~ Nov.30, 2012 Travel must be completed on/before the date the transpacific ticket expires

Taiwan

CHINA AIRLINES

Book Ticket: www.china-airlines.com | Tourism Site: taiwan.net.tw

Once the transpacific round-trip ticket is purchased, please contact China Airlines New York office at 917 368-2000 to redeem the bonus ticket. Ticket for transpacific segments must be purchased in the U.S.A. during the period above. Adult and child (2-11 years old) tickets are eligible. Tour based tickets, infant (younger than 2 years) tickets and one-way tickets are not eligible. Although the bonus ticket is free, a port tax and fuel surcharge governed by authorities must be collected from ticket holder when bonus ticket is issued. Some rules & regulations may apply. Please contact China Airlines for details.

Another Face of the Ramen Tradition

The ramen craze in the U.S. is unstoppable these days, and many new ramen joints have been springing up nationwide. In the long history of its homeland, ramen culture has even more twists and turns. In 1958, ramen evolved to instant ramen, then to cup ramen in 1971, which revolutionized eating habits all over the world. The inventor of these totally new product concepts was Mr. Momofuku Ando, the founder of Nissin Foods Holdings, Co., Ltd. To exhibit the importance and fun aspects of invention and discoveries to the public, Nissin built the comprehensive museums located in Osaka and Yokohama.

To promote the innovative spirit and the importance of discovery through actual experience, the Instant Ramen Museum was opened in the birthplace of instant ramen Ikeda City, Osaka in 1999. After being greeted by the bronze statue of Mr. Ando at the front, visitors can enjoy exhibitions laid out in fun ways, walking through a tunnel of instant ramen and CUPNOODLES packages, dropping by a replica of a small shack where Ando spent day and night giving birth to the first instant ramen, and being enlightened in the CUPNOODLES Drama Theater. The Chicken Ramen Factory and My CUPNOODLES Factory workshop sections allow visitors to experience the actual process of making their own Chicken Ramen and CUPNOODLES with additional cost.

The second museum produced by Nissin is CUPNOODLES MUSEUM, opened in Yokohama in 2011. The museum also highlights interactive aspects and is designed to stir the creativity and curiosity within every child and provide educational experiences just like its sister museum. However, this 21st Century version of an interactive museum presents more pop and contemporary styles produced by Kashiwa Sato, the world renowned art director well known for his work with Japanese apparel company, UNIQLO. In sleek and contemporary architecture, the exhibition is also laid out in avant-garde styles and colors with digital media formats in rather panoramic and magnificent spaces. As a million visitors already visited this museum in the first year, CUPNOODLES MUSEUM proves the unprecedented popularity of the unique combination of today's design scene and Japanese culinary innovation.

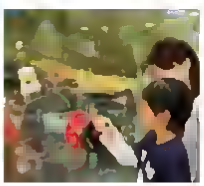
Cup ramen certainly takes one solid part of global dining, even if all it took was an Osaka man's imagination, creativity and appetite – maybe the appetite for visionary ideas.

The Instant Ramen Museum
8-25 Masumi-cho, Ikeda-shi, Osaka 563-0041, JAPAN
TEL. +81-72-752-3484 / www.instantramen-museum.jp

CUPNOODLES MUSEUM
2-3-4 Shinko, Naka-ku, Yokohama, Kanagawa 231-0001, JAPAN
TEL. +81-45-345-0918 / www.cupnoodles-museum.jp

Visitors can actually try making Chicken Ramen at the Chicken Ramen Factory. Reservations are necessary to participate in this activity. (The Instant Ramen Museum)

You'll be surrounded by an overwhelming number of instant ramen and cup noodle packages in the Instant Ramen Tunnel section. (The Instant Ramen Museum)



In the My Cup Noodle Factory section, participants can create their own original cup noodles by combining their favorite soup and toppings. They can then pack their creation in a container they design themselves. No reservation required and space is limited. (CUPNOODLES MUSEUM)

EXCITING RAMEN EVENT AND SPOTS YOU CAN'T MISS

Tokyo Ramen Show 2012
One of the biggest ramen events in Japan, Tokyo Ramen Show will be held from October 26 to November 4 at the Komazawa Olympic Park. Originating in 2009, this annual event showcases the regional style ramen nationwide and offers a special collaboration ramen menu created by esteemed ramen chefs. Since many original ramen are served at the event, the popularity soars year after year, and in 2011 it attracted 280,000 visitors in the 5-day event. More people are expected this year, so the event is extended to 10 days with 5% of proceeds going to the relief fund for the Great Tohoku Tsunami & Earthquake.

1-1 Komazawa Koen, Setagaya, Tokyo
TEL. +81-3-3421-6199 / www.ramenshow.com

Asahikawa Ramen Village
Asahikawa City in Hokkaido is famous for its original ramen style. Asahikawa Ramen is defined as a unique soup blending tonkotsu (pork bone) broth and seafood broth with each restaurant's choice of flavoring from shoyu, shio and miso. Traditional Asahikawa style ramen is topped with lard to keep the temperature of the soup even in the cold winter. Within the city there are almost 200 ramen houses, and 8 popular ones among them serve their ramen in the Asahikawa Ramen Village. It also has souvenir shops where you can buy ramen packages for home cooking.

4-chome, Nagayama 11-jo
Asahikawa, Hokkaido
TEL. +81-166-48-2153 / www.ramenmura.com

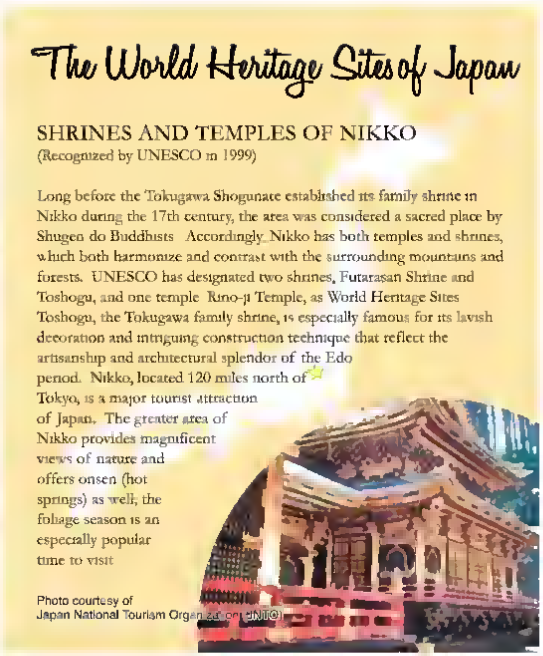
Fukuoka Ramen Stadium
The Ramen Stadium a.k.a. Ra-Sta opened on the 5th floor of the cinema complex, Canal City Hakata, in Fukuoka City in 2001. Modeled after Shin Yokohama Raumen Museum, it showcases famous ramen from all over Japan and it has attracted both domestic and foreign tourists. What's exciting about Ra-Sta is that the featured ramen shops are replaced according to their popularity. Every month, it holds a customer voting event where people can choose a favorite one from the already selected ramen items. There is always something new to enjoy.

Canal City Hakata 5F Cinema Bldg.,
2, Sumiyoshi, Hakata-ku, Fukuoka
www.canalcity.co.jp/ra-sta2/index.php

NYC to Osaka Flight & Hotel Package
Osaka
$1,119&up
Kyoto
$1,149&up
Price includes
• Nonstop to Osaka (JFK-KIX)
• Round trip airfare + 3night stay in Osaka or Kyoto
• Tax and fuel surcharges
The price is valid until August 2013 and may change depending on season of travel
Amnet
EXCEL
CHINA AIRLINES
TEL: 212-247 1900 NEWYORK@AMNET USA.COM

KIE Exclusive
2013 Kyata Marathan Land Package
The 2nd annual race will be held on March 10, 2013!
KIE's Package includes:
• 3 nights hotel accommodations
• Guaranteed entry into the marathon
• Daily breakfast
Contact us for more information and prices!
Japanforyou.com
kie
Kintetsu International
1-800-422-3481
Hours 9am-5:30pm EST (Mon-Fri) info@japanforyou.com

Tokyo/Hokkaido
Ski Package
7 Nights
Includes airfare, hotel, breakfast, equipment, and lift-ticket.
Spend 3 nights in Tokyo and then head off to Hokkaido, for an unmatched skiing experience. This package includes a 3 day pass at Niseko, one of the biggest ski resorts in Japan. Approximately 100 miles south of Sapporo, Niseko is located in southwest Hokkaido and is famous for its dry powder and countless trails. 4 nights in Tokyo, 3 nights in Niseko
All-inclusive priced
Starting at $2799
*Per person based on double occupancy.
*Length of stay can be extended.
H.I.S.
Love Peace TRAVEL
TOLL FREE
1-800-275-4447
Mon-Fri 9:30am-7:00pm|Sat:5:00pm|


The World Heritage Sites of Japan
SHRINES AND TEMPLES OF NIKKO
(Recognized by UNESCO in 1999)
Long before the Tokugawa Shogunate established its family shrine in Nikko during the 17th century, the area was considered a sacred place by Shugen do Buddhists. Accordingly, Nikko has both temples and shrines, which both harmonize and contrast with the surrounding mountains and forests. UNESCO has designated two shrines, Futarasan Shrine and Toshogu, and one temple, Rinno-ji Temple, as World Heritage Sites. Toshogu, the Tokugawa family shrine, is especially famous for its lavish decoration and intriguing construction technique that reflect the artisanship and architectural splendor of the Edo period. Nikko, located 120 miles north of Tokyo, is a major tourist attraction of Japan. The greater area of Nikko provides magnificent views of nature and offers onsen (hot springs) as well; the foliage season is an especially popular time to visit
Photo courtesy of Japan National Tourism Organization (JNTO)

Japan
SPECIAL PACKAGE to TOKYO
4Days 2Night
American Airlines
2 Nights Tokyu Hotel
from $1599.00 /person
Japan Rail Pass
2 Nights Tokyu Hotel
from $620.00 /person
●Price includes roundtrip airfare NYC-Tokyo, hotel and all taxes and fees.
●Based on double occupancy.
©JNTO
AmericanAirlines TOKYU HOTELS
IACE TRAVEL
Japan. Endless Discovery
1-800-872-4223 / 212-972-3200 nyc@iace-usa.com
18 East 41st ST. 3rd FL. New York NY 10017

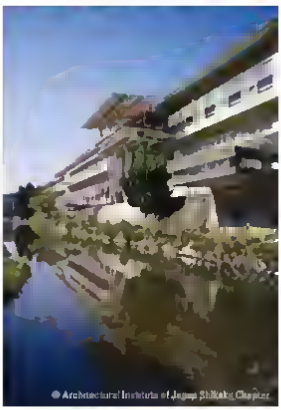
The Restoration of a Rural Elementary School Achieved Worldwide Recognition

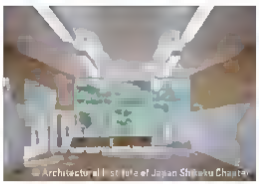
Craftsmanship is one of Japan's intangible cultural treasures. People find it in elaborate traditional handiwork and meticulous modern technology, but may not always recognize restoration efforts. The World Monuments Fund has awarded the 2012 World Monuments Fund/Knoll Modernism Prize to the Architectural Consortium for Hizuchi Elementary School for its impeccable restoration of Hizuchi Elementary School in Yawatahama City, Ehime Prefecture on Shikoku Island.

Hizuchi Elementary School has been long admired by the Japanese architectural community for its distinctively functionalist modern design created by the once little-known but now esteemed Japanese municipal architect, Masatsune Matsumura (1913–1993), and completed between 1956 and 1958. The school is an important example of cluster-style architecture with a strong modern character, most notably in its apparent lightness. It is an unusual hybrid being a modern structure constructed primarily of wood, Japan's traditional building material. However, the building did not meet modern seismic protection or child-safety standards. Also, due to the advanced deterioration of the structure over its fifty year life, Hizuchi had suffered from rain-leakage and broken windows.

Following serious damage from a 2004 typhoon, the school had been the center of a two-year debate over whether to demolish or preserve its structure. Finally, the Architectural Consortium was formed and developed a plan that would restore the structure while adapting it to meet modern safety and educational requirements. Over the next three years, Hizuchi Elementary School was meticulously restored, with ongoing input from the community. Original elements were reused wherever possible.

To determine the winner of the prize, the jury reviewed some forty nominations from twenty countries, including Argentina, Australia, Austria, Belgium, Canada, Colombia, the Czech Republic, France, Georgia, Peru, Spain, Sweden, the United Kingdom, and the United States. The biennial award will be presented at The Museum of Modern Art (MoMA) on November 13.





▲ Its rational spatial designs take advantage of its dramatic river front site, including a suspended outdoor reading balcony off the school library and a floating staircase that protrudes over the Kiki River.

◀ Its notable architectural characteristics include dual façade fenestration, which allowed natural light into classrooms throughout the day when post-war energy was in short supply.

World Monuments Fund www.wmf.org

ANA | A STAR ALLIANCE MEMBER

NEW YORK ↔ TOKYO
(JOHN F. KENNEDY) (NARITA)

Twice Daily!
From October 28, 2012

Now it is possible to choose between two morning and afternoon flights

●Departure from New York (JFK)

NEW YORK (JFK)	11:15AM	NH009	3:25PM (+1)	TOKYO (NRT)	
NEW YORK (JFK)	4:55PM	NH1009	9:05PM (+1)	TOKYO (NRT)	NEW!

●Departure from Tokyo (Narita)

TOKYO (NRT)	11:00AM	NH010	9:30AM	NEW YORK (JFK)	
TOKYO (NRT)	4:45PM	NH1010	3:15PM	NEW YORK (JFK)	NEW!

*Oct. 28–Nov. 3, 2012 and Mar. 10–Mar. 30, 2013
Departure time from New York (NH9/NH1009) is one hour later.
Arrival time in New York (NH10/NH1010) is one hour later.

More Convenient Same-day Connections with Flights to/from Japan and Asian Cities (NH009)

ECONOMY CLASS $1,162~
PREMIUM ECONOMY CLASS $2,565~

- Valid for all the flights from Oct. 23rd to Dec. 7th
- Including fuel surcharges & tax
- Price based on current airfare as of Oct. 15th

Make your Flight Experience more Luxurious with PREMIUM ECONOMY SEAT

Premium Economy Special Services
1 Priority Check-in service
2 Lounge service prior to departure
3 Priority baggage handling service

Enjoy extra space and comfort in ANA's Premium Economy seat

ANA Sales Americas
1-800-258-8686
anavac@anahallousa.com | www.anasalesamericas.com (10/1~)

Entertainment Event / Leisure

Exhibition

October 30-December 2 FREE

Japanese Art Exhibitions

Dechi Gallery

Brooklyn's Ouchi Art Gallery will be exhibiting Japanese artworks throughout November. These include GOSPEL/ Takeshi Sato's hiphop culture and graffiti influenced cartoons titled TAKESHI SATO aka "GOSPEL" SOLO EXHIBITION from Oct. 30 to Nov 4. Michiko Samizo's drawings inspired by daily life titled "The Light of Daily Life" is on from Nov 6-11. Akiko Ueno's works titled, Daily accumulation from Nov 13-18 is based on the theme of accumulated worldly desires. From November 27-December 2 MS21's works titled ANOTHER WORLD deals with changes in the environment.

Location: 70 Tillary St., Suite 507,
Brooklyn, NY 11201

November 7-20 FREE

Japanese Art Exhibition: Kay Yoshiya's New Renaissance

The Nippon Gallery

The Nippon Gallery is hosting the exhibition "Kay Yoshiya's New Renaissance". Japanese fine artist, Kay Yoshiya moved to Holland at a young age to study. She is a painter and essay writer. Her "New Renaissance" exhibition transmits a message of human revival and her works include paintings showcasing her trademark Pierrot symbolism.

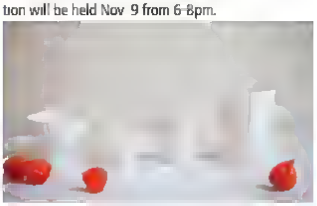
Location: 145 W. 57th St., (bet. 6th & 7th Aves.),
New York, NY 10019
TEL. 212-581-2223
www.nipponclub.org

November 9-11 FREE

Ceramic Exhibition: Hanako Nakazato

Sara Japanese Pottery

Sara Japanese Pottery is hosting an exhibition of new ceramic work by Hanako Nakazato entitled, "Around the Table". Her technique and philosophy as a studio potter are grounded in the ceramic traditions of her home in Japan, but her designs and surfaces are also highly influenced by years spent traveling and living in the West. The exhibition will feature her latest work made at her studio in Maine including unglazed wood fired pieces. An opening reception will be held Nov. 9 from 6-8pm.



Location: 950 Lexington Ave (bet. 69th and 70th Sts.)
New York, NY 10021
TEL. 212-772-3243
www.saranyc.com

November 13-17 FREE

'Kirie' Exhibition: KROUD

Jadite Galleries

Jadite Galleries will be hosting "Climbing Boots", an exhibition by cutting paper artist, KROUD. KROUD creates the modern art of "kirie", the Japanese art of cutting paper designs, by fusing color with his own unique view of the world. This one-man exhibition is being held for the second time by a Japanese exhibitor and will mark KROUD as the youngest artist to hold an exhibition at Jadite Galleries. A reception party will be held on Nov. 16 6-8pm.

Location: 413 W. 50th St., (bet. 9th & 10th Aves.)
New York, NY 11019
TEL. 212-315-2740
www.k-roud.com

Through November 17 FREE

Ceramic Exhibition: Yukiya Izumita

Ippodo Gallery

Ippodo Gallery NY will be holding Yukiya Izumita's first solo ceramic exhibition, "The Clay Talks" and will consist of thirty works ranging from origami-like ornaments and stratified works, comprising of numerous parts, from his tea-bowls to vessels. The clay talks to Izumita's changing emotions or subdeties of joy, anger, pathos, and humor, while at the same time, containing a trace of sadness. Opening reception and artist talk will be held on Oct. 18 6-8pm.

Location: 521 W. 26th St
(bet. 10th & 11th Aves.), B1
New York, NY 10001
TEL. 212-967-4899
www.ippodogallery.com

Through December 3 FREE

Maekake Exhibition

Aeything & Toyohashi Homeekake Jiori Association

To Introduce Edo Period's Maekake apron culture an exhibition will be held from Oct. 10 to mid November at Kinokuniya Bookstore and from November 5 until December 3 at the gallery in the Consulate General of Japan in New York. The Kinokuniya Exhibition will hold events and sales while the Consulate-General of Japan exhibition will be a demonstration only featuring Maekake aprons and Edo kite painters, as well as Washi paper artist collaborations, with artists doing paintings on site.

Location: Kinokuniya Bookstore (Through Mid-November)
1073 Ave. of the Americas, (bet. 40th & 41st Sts.)
New York, NY 10018
TEL. 212-869-1700

Consulate General of Japan in NY (Nov. 5-Dec. 3)
** Photo identification is required for admission*
Location: 299 Park Ave., (bet. 48th & 49th Sts.), 18th Fl.
New York, NY 10171
Info: www.anything.ne.jp

Performance

November 3 FREE
Madama Butterfly
New York Grand Opera

Enjoy a performance of Madama Butterfly (composer Giacomo Puccini) conducted by Vincent La Selva and starring Akemi Baba (as Cio-cio San), Benjamin Sloman (as BF Pinkerton) and performed by New York Grand Opera, famed for presenting free, professional and fully-staged operas in open venues. With full orchestra, chorus and performances in costume, watch one of the most famed operas of love and tragedy. Located at the Church of St. Paul & St. Andew, admission is free

Location: Church of St. Paul & St. Andrew
263 W. 86th St., (at West End Ave.)
New York, NY 10024
Info: www.newyorkgrandopera.org

November 14
Monkey Majik X Yoshida Brothers North America Tour
Edward Entertainment Group, Ltd

Tsugaru-Shamisen duo, the Yoshida Brothers will be double headlining with Japanese-Canadian pop rock band, Monkey Majik at Webster Hall this Nov. The Yoshida Brothers' music is both a mix of percussive shamisen style music originating in the Aomori prefecture and other Western musical influences. The collaboration between The Yoshida Brothers and Monkey Majik, who have been performing charity concerts since the 3/11 disaster, represent Japan's authentic culture and will be the perfect opportunity to send their gratitude to the people who have supported Japan's recovery from the 3/11 disaster as well as to continue to spread the word of the importance of remembering the disaster. For online ticket purchases and information, please visit the Webster Hall website.

One Monkey Magik "Westview" CD or one Yoshida Brothers "Best of Yoshida Brothers" CD will be given away to two lucky winners. Applicants just email your name, address, telephone number, your favorite Chopsticks NY section and which music group you prefer to murakami@trendpot.com by Nov. 31st. Winners will be contacted via email by Dec. 10.

Location: Webster Hall
125 E. 11th St., (bet. 3rd & 4th Aves.)
New York, NY 10003
TEL. 212 353-1600 / www.websterhall.com

Lecture/Forum/ Film/Festival

November 15 FREE
Investment Lecture: Strategy to Invest in Japanese Real Estate
Sumitomo Realty and Development

Own the very best of Japan by diving into the Japanese real estate market. The topics of the seminar include; the Japanese real estate market and process of real estate acquisition, introduction of Sumitomo Realty & Development, as well as information about condominium properties that are for sale. Free admission by registration only. Seats are limited. Call or email for registration.

Location: InterContinental New York Barclay
111 E. 48th St., (bet. Park & Lexington Aves.)
New York, NY 10017
TEL. 212-582-8020
condominium@sumitomo-rd-ny.com
Info: http://sumitomo-rd-ny.com/seminar/ny/

November 15 – 21
Shohei Imamura Documentary Retrospective
Anthology Film Archives

One of the greatest filmmakers of postwar Japanese cinema, Shohei Imamura spent more than four decades turning out a steady stream of astoundingly fearless, inventive, and mischievous films such as "The Insect Woman" and "Vengeance is Mine". The Anthology Film Archives will be screening six of Imamura's greatest documentaries, none of which have ever seen a theatrical release in the United States, until now. Anchored by a week-long run of Imamura's 1967 masterpiece, "The Man Vanishes," the documentary retrospective will feature "Karayuki-san, The Making of a Prostitute" and other films that blurred the boundaries between fiction and non-fiction.

Location: 32 2nd. Ave. (at 2nd St.)
New York, NY 10003
TEL. 212 505-5181 / www.anthologyfilmarchives.org

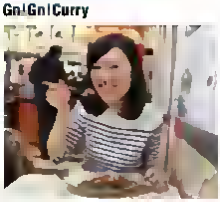
Event

November 2
Kagatobi Night
Wasan

Wasan serves avante-garde dishes that are closest to the hearts of New Yorkers with uniquely Japanese cooking methods. On Nov. 2, Wasan will be hosting a Kagatobi Night from 6pm to 10pm and sake sommelier, Toshi, who was introduced in the article about pairing sake in Chopsticks NY Ocotober issue, will be offering a pairing set. Also, the president of Fukumitsuya Sake Brewery that makes "Kagatobi" will be in attendance and serving sake, which are rare and not yet sold in the US market. Do not miss this chance to meet the brewer and enjoy a unique sake tasting experience.

Location: 108 E. 4th St., (bet. 1st & 2nd Ave.)
New York, NY 10003
TEL. 212 777-1978 / www.wasan-ny.com

November 5-25
BIG SMILE CONTEST
Go!Go!Curry



Go!Go!Curry is holding a Big Smile Contest in November. To participate simply share photos on Facebook of you eating curry at one of the Go!Go!Curry locations with a smile (be sure to tag yourself!). Of the photos posted on Facebook, the winners receiving the most number of "LIKE"s on each Go!Go!Curry page will win $55 worth of curry. Contest results announced November 26. Posting on Facebook is available from the following URL.

http://www.facebook.com/GoGoCurryUSA
(Times Square location)
http://www.facebook.com/GoGoCurryWSPStadium
(Washington Square Park Stadium location)

Locations: Times Square
Location: 273 W. 38th St., (bet. 7th & 8th Aves.)
New York, NY 10018
TEL. 212-730-5555

Washington Square Park Stadium
231 Thompson St., (bet. W. 3rd & Bleecker Sts.)
New York, NY 10012
TEL. 212-505-2555

Info: www.gogocurryusa-ny.com

November 9-11

The 10th Anniversary Japan Art Matsuri (JAM) 2012

The Japanese performing arts festival JAM, is celebrating their 10th anniversary at the Theater for the New City from Nov 9-11. Experience unique Japanese culture right in New York with traditional dance, music and food. Kick Off night includes taiko performance, kimono show and drama performance. Other attractions include music and dance performances by special artists and musicians from Japan, as well as a Talent Night.

Location: Theater for the New City
155 1st Ave., (bet. 9th & 10th Sts.)
New York, NY 10003
TEL: 212-254 1109

November 14-18

Kyoto Kimono Made to Measure

Arte Group, inc.

Arte Group Inc. is a traditional kimono service provider in New York, established by a former geiko (geisha) in Kyoto. The company will have a kimono made-to measure event from Nov.14 to 19 in the Upper East Side. A large number of kimono bolts from Kyoto will be available during the event and kimonos will be tailored by artisans in Kyoto. Arte Group is also offering kimono-wearing lessons in both Japanese and English. By appointment only.

Location: 316 E. 77th St, (bet. 1st & 2nd Aves.)
New York, NY 10075
TEL: 212-535-2510
www.artegroupinc.com / info@artegroupinc.com

November 15

Yufum Shiro Label Night

Umi no ie

At Umi no ie, a cozy peaceful restaurant, guests can enjoy nostalgic hearty home cooking and a selection of over 60 kinds of shochu. On Nov 15, Umi no ie will hold a Yatsushika Brewery "Yufum Shiro Label" Night from 7 pm to 9:30 pm. For $40 (including tax and tip), enjoy Okinawan cuisine paired with Yufum shochu. Reservations required at least one day in advance. Holds a capacity of 25 people, please book as soon as possible.

Location: 86 E. 3rd St., (bet. 1st & 2nd Aves.)
New York, NY 10003
TEL: 646-654-1122 / www.downtownuminoie.com

November 17 & 18

Maguro (Bluefin Tuna) Butchering Demonstration

Mitsuwa Marketplace

Tuna freshly caught off the coast of Spain will be directly flown to Mitsuwa Marketplace for a Maguro Butchering Demonstration held on Nov. 17 and 18. From early in the morning, craftsmen will start cutting five 400 pound tuna. The freshly cut tuna will be sold on the spot and turned into nigiri and sushi by master sushi chefs. Those wanting to purchase sushi grade blocks and avoid the crowd, come when Mitsuwa opens at 9:30am. During the two-day event, shuttle buses from New York's Port Authority will depart every 30 min. For performance schedules and sashimi/sushi sales, please call 201-941-9113.

Location: 595 River Rd., Edgewater, NJ 07020
TEL. 201-941 9113 / www.mitsuwa.com/english

November 21

Sawanotsuru Night at Inakaya NY

SAWANDTSURU CO., LTD.

Founded in 1717, traditional Japanese brewer Sawanotsuru will have a Sawanotsuru Night held at Midtown's Inakaya NY. Sawanotsuru Junmai Genshu will be impressively served in a masu cup from a large sake barrel. Sawanotsuru's sake sommelier is coming all the way from Japan to answer any of your questions about the sake or recommended pairings. Those ordering a masu sake will receive a sushi eraser present. Also, from those who have ordered masu sake, sake goods like happi coats and ochoko sake cups will be given at random.

Location: Inakaya NY
231 West 40th St., (bet. 7th & 8th Aves.)
New York, NY 10018
TEL: 212-354-2195
http://sawanotsuru.net / www.inakayany.com

Happenings

30% Off for Chopsticks Readers

Hayato New York

With the concept of "simple and natural hair designs", Hayato New York tries to satisfy their customers by harmonizing the beauty inside and outside of each client while also expressing their individual personalities as much as possible. They are now offering a 30% discount for cut, color and permanent wave for first-time customers who mention Chopsticks NY when making an appointment. This discount is limited to 3 customers per day and is valid until Nov 30. All discounts apply to cash only. Digital perm & Straightening are not available for discounts.

Location: 125 E. 23rd St.
(bet. Park & Lexington Aves.)
New York, NY 10010
TEL: 212-673 7373
www.hayatosalons.com

Lingerie Holiday Sale

Bradelis New York

Custom fit lingerie boutique, Bradelis New York is having a Sexy Lingerie Holiday Sale beginning Nov. 15 through Dec. 31. Get 30% off Bradelis New York select signature slips and camisoles from its Premium & Sweet collections. Get 20 % off silk gowns and nightwear from Jane Woolnch and Mary Green. Look sexy, and feel beautiful for the holidays!

Locations

211 Elizabeth St
(bet. Prince & Spring Sts.)
New York, NY 10012
TEL. 212-941 5629

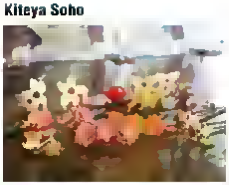
66 Madison Ave.
(bet. 27th & 28th Sts.)
New York, NY 10016
TEL. 212-599-2223

135 20 39th Ave. Suite HL 219
(at Sheraton LaGuardia East Hotel)
Flushing, NY 11354
TEL. 718 353-1345

www.bradelisny.com

Japanese Gift Items Sale and Introducing Christmas Gift Items

Kiteya Soho



Kiteya Soho carries traditional Japanese small goods and accessories as well as kimono items. From Nov. 8 preceding the holiday gift season, the store will start their Chrstmas display with the arrival of Christmas items and new products. Also, they will offer their traditional Japanese gift items, crafts, accessories and many new products in stock at more than 40% off. Don't miss the opportunity to find the

perfect Japanese gift this holiday season. The sale event ends Dec 31

Location: 464 Broome St., (bet. Mercer & Greene Sts.)
New York, NY 10013
TEL: 212 219-7505 / www.kiteya.com

New Ramen Shop Offers Free Gyoza with Ramen

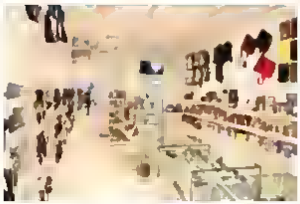
Zen 6

Zen 6, a new ramen shop is opening up in the East Village at the end of October. They offer two categories of ramen, traditional Tokyo Standards, such as tonkotsu base ramen with soy sauce and miso flavors, and creative New York POP styles including Philadelphia, California and Spider ramen to name a few. They also offer original gyoza handmade in-store. To celebrate their opening, with an order of ramen, receive three pieces of gyoza for free. This offer ends on Nov 30

Location: 328 E. 6th St., (bet. 1st & 2nd Aves.)
New York, NY 10003

10% Off For Purchases Over $50 Purchases

AC Gears



AC Gears is an electronics store in NYC with the most unique, useful, and innovative products from Japan, the U.S. and around the world. From gadgets created by New York City's electronic start-ups, toys made with sustainable materials, headphones imported from Japan, to accessories hand made by artists, they source things made with superior design elements and great ideas. Now for the upcoming holiday season, if you spend more than $50 on a purchase you will receive a 10% discount. This discount is valid until the end of Nov

Location: 69 E. 8th St., (bet. Broadway & University Pl.)
New York, NY 10003
TEL: 212-260-2269
www.acgears.com

25% Off For College Students

Salon VIJIN

After 20 years at Rockefeller Center beauty salon, Salon Vijin has reopened at their new location in the East Village this summer. While preserving their concept of "Healing and Relaxation", Salon Vijin continues to provide even more sophisticated service and technology from skilled stylists. They are now offering a special 25% discount for college students on all services. Please bring a student photo ID to receive a discount.

Location: 22 E. 1st St., (bet. Bowery & 2nd Ave.)
New York, NY 10003
TEL: 212-664-0664 / www.salonvijin.com

Signature Playgroup in Williamsburg

NYCNDA (Let's Play in Japanese)

NYCNDA, Nihongo de Asobou (Let's Play in Japanese) is bringing their signature Playgroup to Williamsburg. Immerse your children in the language and culture of Japan through a 45 minute activity packed class which includes: greetings, numbers and counting, weather, seasonal songs, games, reading, movement with music and open play. Their organized activities teach cultural practices and life skills while building vocabulary and making Japanese fun to learn. For full details, contact info@nycnda.com

Location: Frolic! Play Space
34 North 6th St., Brooklyn, NY 11249
TEL: 718-388-3100 / http://frolicplayspace.com
www.nycnda.com

Japanese Shirt Brand Launches Flagship Store

Kamakura Shirts

On Oct. 30, one of the most prominent shirt makers in Japan, Kamakura Shirts, will open their first flagship store outside of Japan on Madison Ave. Inspired by traditional British tailoring, with a 60s Ivy League style in its soul, Kamakura Shirts has been creating its highly respected, handcrafted shirts since 1993. All Kamakura Shirts garments are made in Japan and start at $79, along with handmade silk ties starting at $69. Visit their flagship store beginning this October and experience their classic, finely crafted clothing for yourself

Location: 400 Madison Ave., (bet. 47th & 48th Sts.)
New York, NY 10017
TEL: 212-308-5266 / www.kamakurashirts.com

New Clients Receive Free Head Spa or 30% Off

Tokuyama Salon

Upper East Side's Tokuyama Salon started offering a Head Spa service for $40 in September. Head Spa service removes dirt and oil clogged in the pores of the scalp. Using NiGELLE LX, the process involves removing oil with oil, since soap and shampoo cannot completely remove dirty old oil and whiteheads. It also improves blood circulation and reverts the scalp to a healthy state. New customers can choose from either receiving a free Head Spa service or 30% off the total of any other service.

Location: 230 E. 83rd St., (bet. 2nd & 3rd Aves.)
New York, NY 10028
TEL: 646-666-8565 / www.tokuyamasalon.com

50% Off "Additive-free" Ramen for Two-Year Anniversary

Kuboya

This October marks the East Village ramen bistro, Kuboya's two-year anniversary as well as the launching of their "additive-free" ramen. The newly introduced "additive-free" ramen is made without using any additives or chemical seasoning, with flavors released from the natural ingredients, such as carefully selected kelp, scallops, dried bonito, and four kinds of sea salt to create a perfect blend. During their anniversary celebration period from Nov 1-12, they are offering regular size "additive free" ramen for half price.

Location: 536 E. 5th St. Ste 2, (bet. Aves A & B)
New York, NY 10009
TEL: 212-777-7010 / www.kuboyanyc.com

Discount Spa & Massage

iDo Holistic Center

iDo Holistic Center is a holistic healing and relaxation spa that provides optimum massages, located in NYC's Midtown. They are now offering a special deluxe massage course (90 min.) for $68 (Reg $140). This includes a 30 min. herbal sauna and 60 min. full body massage. Take advantage of this great opportunity to help get rid of everyday stress and feel better

Location: 22 E. 49th St. 3 Fl., (bet. 5th & Madison Aves.)
New York, NY 10017
TEL: 212 599-5300 / www.idocenter.com

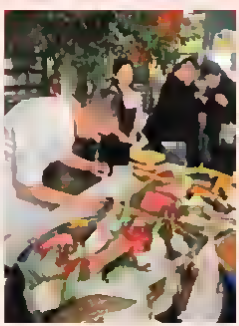
Happenings Features

Tofu Transformed into Tuscan Flavors
House Foods America Corporation

House Foods America Corporation, premier tofu manufacturer in the U.S., held an interactive cooking demo featuring Debi Mazar and Gabriele Corcos, stars of Cooking Channel's show *Extra Virgin* on Oct. 4. Actress Debi and her Tuscan-born husband Gabriele magically transformed House Tofu products with Tuscan flare and shared the original recipes with participants. To create the dishes, they maximized the different firmness and texture of House Tofu products, substituting them for ricotta cheese, mascarpone cheese, cream and even dough. The menu includes *Tofu Salsa Verde with Hearts of Romaine, Tofu Gnocchi with Spinach and Sage, Pesto Shirataki with Cherry Tomatoes and Green Beans,* and *Tofu Tiramisu*. As parents of two daughters, Debi and Gabriele care about nutritional value as well as taste, and are excited about incorporating tofu into their repertoire as a healthy, tasty and easy-to-use alternative with an abundance of nutritional value.

www.house-foods.com

Aki Matsuri 2012
Gohan Society



The Gohan Society's mission is to foster an understanding and appreciation of Japan's culinary heritage in the U.S. through chefs, culinary arts professionals and all who admire and enjoy Japanese culture. On Oct. 4, they held an Aki Matsuri, which means fall festival, celebrating autumn ingredients at the Brooklyn Brewery. Top-grade restaurants participated in the festival and served their autumn specialties while participants enjoyed pairings with delicate sake and whiskey. Guest of honor Iron Chef Masaharu Morimoto emceed while his head sushi chef put together a stunningly beautiful and diverse sashimi platter. The highlight of the evening was an overwhelming soba-making demonstration from Soba Totto mastermind Shuichi Kotani, as he made noodles to the rhythm of taiko drums performed by New York-based group Soh Daiko.

www.gohansociety.org

Sake Expo & Food Show 2012
JFC International, Inc.

Premier importing company JFC International, Inc. held their annual Sake Expo & Food Show 2012 exhibition on Sept. 15, which aimed to further expand sales of food and sake in the North American market. 16 food companies and 30 breweries proudly exhibited their products to restaurant business officials and entrepreneurs. Visitors had the opportunity to meet with sake brewers from Japan, taste a large variety of sake brands and try food samples displayed at booths. This year's event was bigger than ever with over 600 visitors in attendance, suggesting that the popularity of sake and Japanese food culture is growing within the New York market and across the globe.

www.jfc.com

Japanese Broadcasting Receives Certificate of Appreciation
Fujisankei Communications International

In 1982, Fuji TV started a morning "Japanese Broadcasting" show, which will celebrate its 30th anniversary this year. Since then, Fuji TV has continued their efforts to form a bridge between Japanese and American communities by broadcasting news from Japan, news in the U.S., and Japanese society activities for those living in the U.S. Through "Japanese Broadcasting," Fuji TV has strived to contribute to the safety and security of Japanese residents by broadcasting the latest information. For their continued efforts and activities throughout the years, Japan Club, the Japan Chamber of Commerce and Industry in New York, and the mayor of New York have awarded FCI Japanese Broadcasting with a Certificate of Appreciation.

www.fujisankei.com

19th Annual Japanese Food & Restaurant Expo
New York Mutual Trading

New York Mutual Trading held their 19th annual Japanese Food & Restaurant Expo on Oct. 6, attracting over 1500 retailers, restaurants and food service professionals. This year to bring new trends of Japanese cuisine, approximately 77 suppliers were on site to represent their products including Japanese food, premium sake, shochu and craft beers as well as dishware and special kitchen equipment. At the cooking demonstration area, top chefs from Japan and NY exhibited their techniques and shared tips with the viewers on ramen, oden, sushi, shio koji and sosaku washoku (creative Japanese). Seminars on sake, shochu, beer and knives also caught the eyes of food professionals.

www.nymtc.com

Rare Performance *The Legend of Zelda Concert*: Symphony of the Goddesses

—— Produced by Jason Michael Paul Productions

One of the most popular and beloved games from Japanese videogame console manufacturer, Nintendo *The Legend of Zelda* is being made into a spectacular concert tour featuring live orchestral performances to commemorate its 25th anniversary Exceptional ensemble the Rhode Island Philharmonic, will be performing the theme music and after stops in Pittsburgh, San Jose, Boston and Chicago, will finally come to play New York's Madison Square Garden on November 28 Fans can enjoy this once in a lifetime experience conducted by Eimear Noone and arranged by music director Chad Seiter, in four symphony movements that recounts the classic storylines from *The Legend of Zelda Ocarina of Time*, *The Legend of Zelda: The Wind Waker*, *The Legend of Zelda Twilight Princess*, and *The Legend of Zelda A Link to the Past*. The audience will feel like they jumped into the video game storyline, with the performance including dynamic cinematic video presentation to accompany the dramatic live music Since 1986, The Legend of Zelda game series has captured fans across the country, selling more than 65 million units worldwide, and its success continues with the national tour With newly added shows and even more dates to be announced, fans can check out the complete tour and ticket information at http://zelda-symphony.com

The Legend of Zelda Concert
Symphony of the Goddesses

November 28 8:00 pm
@ The Theater at Madison Square Garden
7th Avenue & 32nd Street
New York, NY 10001

face on the banknote
~ 5,000 yen ~

ICHIYO HIGUCHI (1872-1896)

Ichiyo Higuchi is considered to be the first professional female writer in modern Japanese literature. Born in Tokyo into a samurai lineage, Higuchi started showing literary talent when she was a very small child. Her short life, however was full of hardship After her father failed in business Higuchi's family suffered from poverty. When she was 14, her elder brother died, and just one year after that her father passed away. Afterwards, her engagement was cancelled because of her family's finances. Higuchi became the head of her family when she was 17. While her mother and sister earned money by sewing, she supported the family by writing stories. Her first novel was published when she was 20. Before she died at 24 from tuberculosis she wrote excellent novels, essays and poems, including *Takekurabe*, *Nigorie*, *Otsugomori*, and *Jusanya*. In 2004 the Ministry of Finance issued a 5000-yen banknote with Higuchi's portrait. She is the third female to appear on a Japanese banknote.

TOFU COLLECTION
FALL / WINTER 2012

Deliciously Dressed!

New Face. Same Great Taste.
Look out for our new lobels in o locol store near you!

House Foods

Recipes and More! Check Our Website
www.house-foods.com

YAMAZAKI HAKUSHU HIBIKI

SUNTORY
THE ART OF JAPANESE WHISKY
SINCE 1923

www.suntory.com/whisky
www.facebook.com/SuntoryWhisky

Hakushu Single Malt Whisky. Blended Whisky 43% alc./vol. (86 proof)
Distributed by Skyy Spirits, LLC, San Francisco, CA

PLEASE ENJOY RESPONSIBLY